



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Hartsdale Kosher Inc.

Address: 387 N. Central Ave

City: Harsdale State: New York Zip: 10530

Phone: 914-428-5320 Email: rhdegroat1@gmail.com

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Dr. Bernhard Rosenberg - Behr

Address: 5 Fairhill rd

City: Edison State: NJ Zip: 8817

Phone: 732-572-2766 Email: chaimdov@aol.com

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

ordained Yeshiva University R' Isaac Elchanan Theological Seminary 1974. Providing Kosher supervision since 1974 while serving as a pulpit rabbi .

3. The certifying individual or organization visits this establishment Rabbi Dr. Bernhard Rosenberg - Behr:

OR

12\_time(s) per yearly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

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Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Chip N Dipped

Address: 342 New York Avenue

City: Huntington State: New York Zip: 11743

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi David Saffra - Tablet K

Address: 8 Copperbeach Lane

City: Lawrence State: NY Zip: 11559

Phone: 516-569-9081 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The certification is over 40 yrs old. It was started by Rabbi Refhel Saffra a musmach of YU. He received semicha from Kollel Agudath Achaim . He has been a rav hamachsir for over 20 yrs. All mashgichim are shomrei torah & yerei shamayim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:

OR

1\_time(s) per yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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## Kosher Registration Form for Establishments

1. Name of Establishment: 2nd Avenue Deli

Address: 162 East 33rd

City: New York State: New York Zip: 10016

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The International Kosher Council is directed by Rabbi Zev Schwarcz. He is a graduate and musmach of Telshe Yeshiva in Cleveland and has had over 20 years experience with Kashrus supervision, most of it with the OU. All of the International Kosher Council mashgichim are Orthodox, bnei yeshivos. All of the International Kosher Council mashgichim are Orthodox, bnei yeshivos.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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**Kosher Registration Form for Establishments**

1. Name of Establishment: Chu's Meat Market

Address: 339 Central Avenue

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kosher LA - Rabbi Jonathan Benzaquen

Address: 3940 Laural Canyon Blvd

City: Studio City State: CA Zip: 91604

Phone: 310-497-6651 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi J. Benzaquen received rabbinical ordination from Midrash Sepharadi, in Israel from Harav Yacov Peretz with approbation from the former Sefardic Chief Rabbi of Israel, Rabbi Mordechai Eliyahu. Rabbi Benzaquen was a former Chaver Kollel at the Beverly Hills Sephardic Kollel and Rabbi of the Young Israel of Calabasas.

3. The certifying individual or organization visits this establishment Kosher LA - Rabbi Jonathan Benzaquen:

OR

1\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: All meat products are soaked and salted as per Beit Yosef standards. Any additional questions about the process can be directed to Rabbi Banzaquen.

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: 2nd Avenue Deli

Address: 1442 1st Avenue

City: New York State: New York Zip: 10021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The International Kosher Council is directed by Rabbi Zev Schwarcz. He is a graduate and musmach of Telshe Yeshiva in Cleveland and has had over 20 years experience with Kashrus supervision, most of it with the OU. All of the International Kosher Council mashgichim are Orthodox, bnei yeshivos. All of the International Kosher Council mashgichim are Orthodox, bnei yeshivos.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

1\_time(s) per Montly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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### Kosher Registration Form for Establishments

1. Name of Establishment: Gomzos Bake Shop

Address: 328 Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:  
OR

1\_time(s) per daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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## Kosher Registration Form for Establishments

1. Name of Establishment: Kool Kat Soft LLC

Address: 590 Pine Aire Drive

City: Bay Shore State: New York Zip: 11706

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certified - Ahmet Saygili

Address: 590 Pine Aire Drive

City: Bay Shore State: NY Zip: 11706

Phone: 631-305-9157 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Ahmet Saygili has been in the food industry for 10 yrs. Ahmert has a variety of experience in the kosher & halal food market. In addition, Ahmet has done extensive reading on the kosher & halal markets from various books & publications.

3. The certifying individual or organization visits this establishment Self Certified - Ahmet Saygili:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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**Kosher Registration Form for Establishments**

1. Name of Establishment: Nuts Factory

Address: 2335 New Hyde Park Avenue

City: New Hyde Park      State: New York      Zip: 11042

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York      State: NY      Zip: 10024

Phone: 917-405-7222      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s)      per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
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**Kosher Registration Form for Establishments**

1. Name of Establishment: 419 Pizza, LLC

Address: 419 Kingston Avenue

City: Brooklyn State: New York Zip: 11225

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher

Address: 319 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The OK has provided premium kosher supervision to companies around the world since 1935. In 1968 the late Rabbi Berel Levy acquired the agency. Since 1987, the OK is under the leadership of his son, Rabbi Don Levy who received semicha from various leading rabbi including Rabbi Moshe Feinstein.

3. The certifying individual or organization visits this establishment OK Kosher:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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**Kosher Registration Form for Establishments**

1. Name of Establishment: 493 Park LLC

Address: 493 Park Ave

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave.

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC adheres to a very high standard of kosher restrictions. There are fifty well trained individuals & several qualified rabbinical coordinators to ensure the highest level of kashrus.

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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### Kosher Registration Form for Establishments

1. Name of Establishment: 888 Sushi LLC

Address: 888 Bedford Ave

City: Brooklyn State: New York Zip: 11249

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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### Kosher Registration Form for Establishments

1. Name of Establishment: 1202 Asli Kitchen Inc.

Address: 1202 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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## Kosher Registration Form for Establishments

1. Name of Establishment: 3TS Pizza Cafe Corp.

Address: 3005 Avenue K

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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**Kosher Registration Form for Establishments**

1. Name of Establishment: 6th Avenue Gourmet Inc.

Address: 51 Forest Road #116

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

2\_time(s) per weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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**Kosher Registration Form for Establishments**

1. Name of Establishment: 8 East 48th Street Cafe LLC

Address: 8 East 48th Street

City: New York State: New York Zip: 10017

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Star K

Address: 122 Slade Avenue - Suite 300

City: Baltimore State: MD Zip:21208

Phone: 410-484-4110 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Star K operates under the auspices of Rabbi Moshe Heinemann. Rabbi M. Heinemann is well know in the orthodox Jewish Community as a Posek. In addition, Rabbi M. Heinemann serves as a rabbi at one of the largest synagogues in Baltimore MD.

3. The certifying individual or organization visits this establishment Star K:

OR

1\_time(s) per weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
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### Kosher Registration Form for Establishments

1. Name of Establishment: 12th Ave Fish Market Inc.

Address: 5112 12th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi M.M. Weiss - Pupa

Address: 5112 12th Avenue

City: Brooklyn State: NY Zip: 11219

Phone: 718-889-4662 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi M.M. Weiss attended

3. The certifying individual or organization visits this establishment Rabbi M.M. Weiss - Pupa:

OR

1\_time(s) per weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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## Kosher Registration Form for Establishments

1. Name of Establishment: 13th Ave Dairy Inc.

Address: 4001 13th Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

2\_time(s) per monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: 13th Ave Fish Market Inc.

Address: 4301 15th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi N.E. Teitelbaum - Volove

Address: 5808 11 Avenue

City: Brooklyn State: NY Zip: 11219

Phone: 718-436-4685 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N.E. Teitelbaum learned in Satmar, Sharei Yoisher under Rabbi Kopelman & Navardik. In addition, he has practiced kashrus under the guidance of his father - the Nirbater Rav for 10 years & has been in kashrus since 1975 continuously.

3. The certifying individual or organization visits this establishment Rabbi N.E. Teitelbaum - Volove:

OR

1\_time(s) per daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: 13th Avenue Foods Inc.

Address: 4621 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Aaron Teitelbaum

Address: 1617 46th Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-851-1221 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Teitelbaum received smicha in 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

OR

1\_time(s) per daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: 13th Avenue Kosher Bakery Inc.

Address: 4603 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: New Square Kosher

Address: 8 Truman Avenue

City: Spring Valley State: NY Zip: 10977

Phone: 845-354-5120 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square). Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment New Square Kosher:

OR

1\_time(s) per weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 13th Avenue Supermarket LLC

Address: 1274 39th Street

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: 16th Avenue Cafe Inc.

Address: 5320 16th Avenue

City: Brooklyn State: New York Zip: 12789

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: 16th Avenue Grocery Inc.

Address: 5222 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: 17th Ave Food Center Inc.

Address: 5803 17th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: 27 Dressings Inc.

Address: 519 Middleneck Road

City: Great Neck State: New York Zip: 11023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: 34 Wok Inc.

Address: 34 East 34th Street

City: New York State: New York Zip: 10016

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: 34th Street Donuts LLC

Address: 51 East 34th Street

City: New York State: New York Zip: 10016

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: 45th Street Bagel Inc.

Address: 22 W. 45th Street

City: New York State: New York Zip: 10036

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: 128 - 130 Cedarhurst SA Inc.

Address: 128 Cedarhurst Ave

City: Cedarhurst      State: New York      Zip: 11516

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Cedarhurst      State: NY      Zip: 11516

Phone: 516-569-4536      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: 138 W. 72 Grocers Inc.

Address: 138 W. 72 Street

City: New York State: New York Zip: 10023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Israel Steinberg received semicha from Yeshiva Torah Vodaath in 1958. In addition, he was the Rabbi of Sea Side Jewish Center in Rockaway Park, NY. He currently is involved in Kashruth for several establishments throughout New York City & Long Island.

3. The certifying individual or organization visits this establishment Rabbi Israel Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: 345 Coffee Bar Inc.

Address: 345 Central Avenue

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Cedarhurst State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: 448 Market Corp.

Address: 448 Nome Ave

City: Staten Island      State: New York      Zip: 10314

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certifying - Vered Koldin

Address: 448 Nome Ave

City: Staten Island      State: NY      Zip: 10314

Phone: 347-859-7889      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Vered Koldin is the owner of Milk & Honey. Though I have no actual training that earned a kashrut certification, I'm very dedicated on keeping all the items in the store on the highest level of Kosher. I work together with Rabbis in Lakewood, NJ & in S.I. NY. I only work with religious suppliers & salesman such as Bloom, Paskesz & Sterns.

3. The certifying individual or organization visits this establishment Self Certifying - Vered Koldin:  
OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 493 Park LLC

Address: 493 Park Ave

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave.

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC adheres to a very high standard of kosher restrictions. There are fifty well trained individuals & several qualified rabbinical coordinators to ensure the highest level of kashrus.

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_NA.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: 550 Central Avenue Management

Address: 550 Central Avenue

City: Cedarhurst      State: New York      Zip: 11205

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Mehadrin Of The 5 Towns

Address: 410 Hungry Harbor

City: Valley Stream      State: NY      Zip: 11581

Phone: 516-791-2130      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yehshua Eliyahu learned in Mir Yerushalim as well as Beth Medrash Govah in Lakewood NJ. He received Smicha from Rabbi Gidon Moshe as well as serving as a pulpit rabbi since 1995 in various Jewish Communities.

3. The certifying individual or organization visits this establishment Mehadrin Of The 5 Towns:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: 605 Middleneck Corp.

Address: 605 Middleneck Rd

City: Great Neck State: New York Zip: 11203

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: 786 Paradise Associates Inc.

Address: 203 Avenue U

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: 1267 Cafe LLC

Address: 1387 Coney Island

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Star K

Address: 122 Slade Avenue - Suite 300

City: Baltimore State: MD Zip:21208

Phone: 410-484-4110 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Star K operates under the auspices of Rabbi Moshe Heinemann. Rabbi M. Heinemann is well know in the orthodox Jewish Community as a Posek. In addition, Rabbi M. Heinemann serves as a rabbi at one of the largest synagogues in Baltimore MD.

3. The certifying individual or organization visits this establishment Star K:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: 1326 Penn Operation Corp.

Address: 1326 Peninsula Blvd

City: Hewlett      State: New York      Zip: 11557

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Cedarhurst      State: NY      Zip: 11516

Phone: 516-569-4536      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

OR

1\_time(s) per daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 2210 Pizza Corp.

Address: 2216 Victory Blvd

City: Staten Island      State: New York      Zip: 10314

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Staten Island

Address: 36 Ismay Street

City: Stanen Island      State: NY      Zip: 10314

Phone: 646-323-8987      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Staten Island was organized to certify kosher establishments on Staten Island. The Vaad is comprised of rabbis from the local synagogues that form the rabbinic board. The Vaad has been overseeing the kashrus of Staten Island stores for over 30 years. Rabbi Oppenheimer was appointed to implement the policies & standards that were adopted by the rabbinic board.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Staten Island:  
OR

1\_time(s)      per daily \_\_\_\_

4. All meat sold or served by this establishment \_NA.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: 4305 16th Avenue Inc.

Address: 4305 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Amrom Roth - Beis Din of Karlsburg

Address: 1227 50th Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-438-6418 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi A. Roth has been involved with kashrus for the last twenty years. Rabbi Roth worked in the institute of Kadasia in London & at the Eidah Hachreidis in Israel.

3. The certifying individual or organization visits this establishment Rabbi Amrom Roth - Beis Din of Karlsburg:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_NA.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: 7228 Main St. LLC

Address: 6929 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_NA.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: A & A Gourmet LLC

Address: 188-09 Union Turnpike

City: Fresh Meadows State: New York Zip: 11366

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: A & A Gourmet LLC

Address: 178-07 Union Turnpike

City: Fresh Meadows State: New York Zip: 11366

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: A & Z Kosher Meat Products Co Inc

Address: 123 Grand Street

City: New York State: New York Zip: 11249

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: A Slice Above LTD

Address: 1369 Broadway

City: New York State: New York Zip: 10018

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: A to Z Glatt Inc.

Address: 186-05 Union Turnpike

City: Fresh Meadows State: New York Zip: 11366

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: A to Z Organic Inc.

Address: 142 Cedarhurst Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Cedarhurst State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: AA Rubashkin & Sons Inc.

Address: 4310 14th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Cong. Chemed of Nitra - Rabbi M.M. Weissmandel

Address: 21 Park Lane

City: Monsey State: NY Zip: 10952

Phone: 845-352-7612 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The congregation was founded in 1947 in the USA for Hungarian Jewry. The focus was to rebuild the Nitra Jewish community. The kashrus division was formed to ensure the proper requirements (the highest standard) for the Nitra community. We currently have 7 supermarkets under our hashkacha in NY & NJ. Moshia Discount, KRM, Kosher Palace, Rubaskin, All Fresh, Shlomies Kosher World, Seasons, Brachs & Season (Passaic).

3. The certifying individual or organization visits this establishment Cong. Chemed of Nitra - Rabbi M.M. Weissmandel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: ABDD LLC

Address: 270 Route 59

City: Sffern State: New York Zip: 10951

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KOA - Rabbi Shlomo Isaacson

Address: 72 Ascension Street

City: Passaic State: NJ Zip:7055

Phone: 973-777-0649 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi S. Isaacson has semicha from Rabbi E. Yolles ZT"L, Rabbi S.Z Friedman (Tenka Rov) & Rabbi C. Rabinowitz (Tosh). He has been involved in kashrus for the last 43yrs. working with organizations such as Saint Louis Vaad, OU, Kof K & CRC in Chicago.

3. The certifying individual or organization visits this establishment KOA - Rabbi Shlomo Isaacson:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Abes Fruit Inc.

Address: 4315 15th Ave

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Y. Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Abraham Paris

Address: 5313 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Israel Steinberg received semicha from Yeshiva Torah Vodaath in 1958. In addition, he was the Rabbi of Sea Side Jewish Center in Rockaway Park, NY. He currently is involved in Kashruth for several establishments throughout New York City & Long Island.

3. The certifying individual or organization visits this establishment Rabbi Israel Steinberg:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Achla Shawarma Factori Inc.

Address: 43 Kennedy

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey      State: NY      Zip: 10952

Phone: 845-956-3193      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

3\_time(s)      per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Ackerstein Caterers

Address: 388 Hempstead Ave

City: West Hempstead State: New York Zip: 11552

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: AD Pastries Inc.

Address: 517 Central Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Cedarhurst State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Adar Dugim Inc.- Flushing Fish Market

Address: 8 Walworth

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Affairs Supplier

Address: 159 Lee Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division

City: Brooklyn State: NY Zip: 11204

Phone: 718- 384 - 6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC adheres to a very high standard of kosher restrictions. There are fifty well trained individuals & several qualified rabbinical coordinators to ensure the highest level of kashrus.

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Al Malka Brothers Inc.

Address: 59 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Aishes Chayil D' Kiryas Joel Mother Relief Center Inc.

Address: 7 Chevron Road

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Ait King Inc.

Address: 59 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Albany Bakery Corp

Address: 337 Albany Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Albert's Fruits & Veg

Address: 730 Ave U

City: Brooklyn State: New York Zip: 11229

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yohai Oren

Address: 1960 East 7th Street

City: Brooklyn State: NY Zip: 11229

Phone: 917-699-4866 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi of Ahi Ezer Torah Center

3. The certifying individual or organization visits this establishment Rabbi Yohai Oren:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: All Fresh - Kosher Corner

Address: 706 Laurel Avenue

City: Fallsburg State: New York Zip: 12733

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self -Certifying - Yoel Lowy

Address: 706 Laurel

City: Fallsburg State: NY Zip: 12733

Phone: 718-908-1987 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yoel Lowy learned the laws of Kosher & discusses issues of kashruth with the Pupa Dayan of Boro Park, NY - Rabbi Weiss

3. The certifying individual or organization visits this establishment Self -Certifying - Yoel Lowy:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: All Fresh Produce Inc.

Address: 19 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Cong. Chemed of Nitra - Rabbi M.M. Weissmandel

Address: 21 Park Lane

City: Momnsey State: NY Zip: 10952

Phone: 845-352-7612 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The congregation was founded in 1947 in the USA for Hungarian Jewry. The focus was to rebuild the Nitra Jewish community. The kashrus division was formed to ensure the proper requirements (the highest standard) for the Nitra community. We currently have 7 supermarkets under our hashkacha in NY & NJ. Moshia Discount, KRM, Kosher Palace, Rubaskin, All Fresh, Shlomies Kosher World, Seasons, Brachs & Season (Passaic).

3. The certifying individual or organization visits this establishment Cong. Chemed of Nitra - Rabbi M.M. Weissmandel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: All Fresh Supermarket Inc.

Address: 46 Harrison Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Jacob Kohn

Address: 70 Ross St. #6 E

City: Brooklyn State: NY Zip: 11219

Phone: 347-489-0372 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Jacob Kohn learned in yeshiva UTA. He studied halacha & received semicha from Rabbi Teitelbaum of Kiryas Joel NY. He is well versed in the area of kosher food & asked all his questions to the Beis Din of Vhazmanim in Williamsburg NY.

3. The certifying individual or organization visits this establishment Self Certification - Jacob Kohn:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: All In A Nutshell Inc.

Address: 3008 Avenue K

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Amrom Roth

Address: 1227 50th Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-438-6418 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Amrom Roth received his ordination from Beit din of Karlsburg. In addition Rabbi Roth has been in kashrus for the last 20 years.

3. The certifying individual or organization visits this establishment Rabbi Amrom Roth:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: All State Distributors USA Inc.

Address: 59 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave.

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC adheres to a very high standard of kosher restrictions. There are fifty well trained individuals & several qualified rabbinical coordinators to ensure the highest level of kashrus.

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Alpine Pastry Shoppe

Address: 59 Route 111

City: Monsey State: New York Zip: 11787

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Abe Rabinovich

Address: 10 Lordly Ct

City: Kings Park State: NY Zip: 11754

Phone: 516-426-2549 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Abe Rabinovich is the spiritual leader of Kings Park Jewish Center since September 2013. He is a member of the NY Board of Rabbis & Suffolk Board of Rabbis. He was ordained by his master Rabbi P. Hirshprung chief Rabbi of Montreal in 1995. In addition, he completed his Rabbinical studies in RIETS.

3. The certifying individual or organization visits this establishment Rabbi Abe Rabinovich:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Alter Weber

Address: 117 Lavista Drive

City: S. Fallsburg State: New York Zip: 12733

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Alter Weber

Address: 117 Lavista Drive

City: Brooklyn State: NY Zip: 12733

Phone: 845-434-2859 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Alter Weber learned in Kehilath Yaakov Pupa. He currently davens at Cong. Toldos Avrohom Yitzchok in Boro Park.

3. The certifying individual or organization visits this establishment Self Certification - Alter Weber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Amaleya I Corp.

Address: 68-24 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Yecheil Boruhov

Address: 102- 40 62 Avenue

City: Forest Hills State: NY Zip: 11375

Phone: 718-962-5106 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yecheil learned at Ohr Chaim in Beer Sheva & lived in Israel for 12 years. He currently prays at Beth Gavriel on 108th Street.

3. The certifying individual or organization visits this establishment Self Certification - Yecheil Boruhov:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Amnon Kosher Pizza Inc.

Address: 4814 13th Ave

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Amsterdam Ave Market LLC

Address: 661 Amsterdam Avenue

City: New York State: New York Zip: 10025

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Amsterdam Avenue Bagels Inc.

Address: 391 Amsterdam Avenue

City: New York State: New York Zip: 10024

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: New York Kosher

Address: 297 S. Washington Avenue

City: Bergenfield State: NY Zip: 7621

Phone: 917-825-2992 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

New York Kosher is under Rabbi Yaakov Neiman. Rabbi Y. Neiman received semicha from Ner Israel in Baltimore & has over 25 years of experience in kashruth. Some of the strict guidelines that New York Kosher follows are Shabbos & Yom Tov - closed, mashgiach on premises & Cholov Yisroel.

3. The certifying individual or organization visits this establishment New York Kosher:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Amsterdam Bagels LLC

Address: 676 Amsterdam Ave

City: New York State: New York Zip: 10025

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Month \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Andy Foods Inc.

Address: 35-66 73rd Street

City: Jackson Heights State: New York Zip: 11372

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Month \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Annie's K Kitchen LLC

Address: 72-74 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Brooklyn State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Anshei 1420 Corp.

Address: 4720 New Utrecht

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Beryl Weider

Address: 39 Weiner Drive

City: Monsey State: NY Zip: 10952

Phone: 718-436-1234 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Beryl Weider is part of the Klausenberg community. Rabbi B. Weider received semicha from the Linzer Rav in 2007 & is well versed in the laws of kashrus.

3. The certifying individual or organization visits this establishment Rabbi Beryl Weider:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Any Bagel Inc.

Address: 598 Central Ave

City: Cedarhurst      State: New York      Zip: 11516

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Cedarhurst      State: NY      Zip: 11516

Phone: 516-569-4536      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Appel Fish Store

Address: 137 Lee Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave.

City: Brooklyn State: NY Zip: 11247

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC adheres to a very high standard of kosher restrictions. There are fifty well trained individuals & several qualified rabbinical coordinators to ensure the highest level of kashrus.

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Appels Superette Inc.

Address: 450714th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Appetizing Plus Inc.

Address: 4801 18th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certified - Leon Sampson

Address: 4801 18th Ave

City: Brooklyn State: NY Zip: 11204

Phone: 718-438-0848 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Leon Sampson learned in a Lubavich School. He studies Talmud & the code of Jewish law at Yeshivat Chiddushi Harim in Tel Aviv, Israel.

3. The certifying individual or organization visits this establishment Self Certified - Leon Sampson:

OR

2\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Arimerbew Co Inc.

Address: 2429 Broadway

City: New York State: New York Zip: 10004

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certifying - Ira Goller

Address: 2429 Broadway

City: New York State: NY Zip: 10004

Phone: 212-724-2650 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

I am owning, running & operating a dairy restaurant in Queens NY that was under the supervision of the Vaad of Queens. My responsibilities included ordering & checking all products to ensure proper certification. Additionally, My wife & I keep a kosher home. I'm also responsible to maintain the separation of non-kosher & kosher items within the Arimerbew store.

3. The certifying individual or organization visits this establishment Self Certifying - Ira Goller:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? no

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? no
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? no
- c. Are utensils and equipment clearly identified as kosher or nonkosher? no
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? no

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Aron's Fruit Emporium Inc.

Address: 5208 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Arzu Restaurant Corp.

Address: 101-05 Queens Blvd

City: Forest Hills State: New York Zip: 11375

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisrael Steinberg

Address: 1853 53 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinberg received semicha from Torah Vodaath & is a member of the Rabbinical Alliance of America (RAA).

3. The certifying individual or organization visits this establishment Rabbi Yisrael Steinberg:

OR

1\_time(s) per weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Associated Supermarket

Address: 480 Avenue P

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certifying - Abraham Goldstein

Address: 2037 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-375-6815 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Abraham Goldstein learned in Yeshiva & Kollel Harbatzas Hatorah & is affiliated with Khal Tartikov - Rabbi Yecheil Babad.

3. The certifying individual or organization visits this establishment Self Certifying - Abraham Goldstein:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Atrium Bagels & Cafe

Address: 401 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznitz yeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

4\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ave M Kosher Bagel and Lox LLC

Address: 1712 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

3\_time(s) per Month \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Avenue S Mini Market

Address: 802 Avenue S

City: Brooklyn State: New York Zip: 11233

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Y. Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

2\_time(s) per Month \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Avenue J Fish Center Inc.

Address: 1215 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave.

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Avenue M Foods Inc.

Address: 1920 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Aaron Teitelbaum

Address: 1017 16th Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-851-1221 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Teitelbaum has been involved with Kashrus since 1983. He received semicha from Rabbi Moshe Feinstein, Rabbi Shmuel Vosner & Rabbi A. Bloom. He is also known as the Nirbater rov & well known within the Jewish community.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Avenue M Kosher Bakery

Address: 1302 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave.

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Avenue R Cafe

Address: 97 RT. 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Ulman

Address: 1 Louis Avenue

City: Monsey State: NY Zip: 10952

Phone: 845-352-3210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Ulman took over after Rabbi Shlomo Breslauer passed away - Rabbi S. Breslauer was the Rav of Congregation Bais Teffilah in Monsey for the past 40 years. He learned in Torah Vodaas & Bais Medrash Gevoah in Lakewood, NJ. In addition, he received semicha from his father Rabbi Yehudah Breslauer & Rabbi Newshloss of New Square.

3. The certifying individual or organization visits this establishment Rabbi Ulman:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Avner Kosher Fish Market

Address: 521 Kings Hwy.

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Asher Hachuel

Address: 508 Ave M

City: Brooklyn State: NY Zip: 11230

Phone: 718-382-6063 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Asher Hachuel is a graduate of the Mirrer Yeshiva in Brooklyn, NY. He has been in the field of kashruth for the past 20 years in the Sephardic community.

3. The certifying individual or organization visits this establishment Rabbi Asher Hachuel:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Avner's Kosher Fish Direct inc.

Address: 316 Avenue U

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Sephardic Bet Din

Address: 1554 E.9th

City: Brooklyn State: NY Zip: 11230

Phone: 718-627-6130 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi A. Hachuel & Rabbi Y. Hachuel are graduates of Mir Yeshiva & have been involved in Kashrut in the Sephardic community for the past 25 years.

3. The certifying individual or organization visits this establishment Sephardic Bet Din:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Avraham Bakery Inc.

Address: 73-15 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Avrumi's Bakery Inc.

Address: 164 Wallabout

City: Brooklyn State: New York Zip: 11206

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division

City: Brooklyn State: NY Zip: 11204

Phone: 718- 384 - 6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Azrael Food Dynasty Inc.

Address: 691 Amsterdam Avenue

City: New York State: New York Zip: 10025

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Mehadrin Karshrus

Address: 276 Riverside Drive

City: New York State: NY Zip: 10025

Phone: 212-866-3442 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Mehadrin Kashrus is a community based kosher supervision agency, directed by Rabbi Avrohom Marmorstein, rabbi of Kehilas Minchas Chinuch of the Westside in Manhattan. All establishments serving meat must have a mashigiach temidi on premises. Rabbi Marmorstein is a graduate of Yeshiva of Gatehead & Beth Medrash Govoha in Lakewood N.J.

3. The certifying individual or organization visits this establishment Mehadrin Karshrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Azuri Cafeteria Inc.

Address: 465 W.51st Street

City: New York State: New York Zip: 10019

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: New York State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: B - H Kosher Bagels Inc.

Address: 1431 Coney Island

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: B & B Food Market Inc.

Address: 78 Lee Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certifying - Moses Bondo

Address: 78 Lee Avenue

City: Brooklyn State: NY Zip: 11211

Phone: 347-526-9693 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Moses Bondos learned in United Talmud Academy for 3 years & continues his studies in kosher law.

3. The certifying individual or organization visits this establishment Self Certifying - Moses Bondo:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: B & H Kosher Bakery Inc.

Address: 188 Lee Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: B&H Roze Corp.

Address: 3715 13th Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Babiuch Corp.

Address: 269A W231 Street

City: Bronx State: New York Zip: 10463

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harobbonim of Riverdale

Address: Riverdale Jewish Center - 3700 Independence Avenue

City: Bronx State: NY Zip: 10463

Phone: 718 -548 -1850 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Bagel 786 LLC

Address: 130 West 72nd Street

City: New York State: New York Zip: 10023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi David Saffra - Tablet K

Address: 8 Copperbeach Ln

City: Lawrence State: NY Zip: 11516

Phone: 516-569-9083 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Tablet K is an orthodox agency that was established over 35 years ago by Rabbi Raphael Saffra. The current Rav Hamachshirim all went to Yeshiva University & are ordained by Rabbi Aharon Ziegler & Kollel Agudath Achim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:  
OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Bagel Boss Hicksville Inc.

Address: 432 South Bay Road

City: Hicksville State: New York Zip: 11801

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Asher Schechter

Address: 70 -17 173rd Street

City: Flushing State: NY Zip: 11365

Phone: 718-228-8677 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Schechter is a musmach of Yeshiva Torah Vodaath. He has served as a orthodox pulpit rabbi in Oceanside, Merrick, Long Island, Fair Lawn & Hillcrest. In addition, he is a member of Agudas HaRabonim & Young Israel Council of Rabbis. He has been involved in kashrus for more than 25 yrs.

3. The certifying individual or organization visits this establishment Rabbi Asher Schechter:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Bagel Hut Inc.

Address: 503 Middle Neck Road

City: Great Neck      State: New York      Zip: 11023

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi David Saffra - Tablet K

Address: 8 Copperbeach Ln

City: Lawrence      State: NY      Zip: 11516

Phone: 516-569-9083      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Tablet K is an orthodox agency that was established over 35 years ago by Rabbi Raphael Saffra. The current Rav Hamachshirim all went to Yeshiva University & are ordained by Rabbi Aharon Ziegler & Kollel Agudath Achim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:

OR

1\_time(s)    per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bagel King LLC

Address: 333A Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Bagel Mentch Inc.

Address: 176 Middleneck Road

City: Great Neck      State: New York      Zip: 11021

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing      State: NY      Zip: 11367

Phone: 718-520-9060      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s)      per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Bagel of Peninsula

Address: 1352 Peninsula Blvd

City: Hewlett State: New York Zip: 11557

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Asher Schechter

Address: 70 -17 173rd Street

City: Flushing State: NY Zip: 11365

Phone: 718-228-8677 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Schechter is a musmach of Yeshiva Torah Vodaath. He has served as a orthodox pulpit rabbi in Oceanside, Merrick, Long Island, Fair Lawn & Hillcrest. In addition, he is a member of Agudas HaRabonim & Young Israel Council of Rabbis. He has been involved in kashrus for more than 25 yrs.

3. The certifying individual or organization visits this establishment Rabbi Asher Schechter:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Bagels N More Inc.

Address: 4305 14th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Bagels N Green

Address: 5113 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Bagels N Green

Address: 5702 18th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Bagels N Green BP LLC

Address: 5193 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Bagels N Green

Address: 1379 Coney Island

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Baguette Express N More Inc.

Address: 1013 East 14th Street

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Baguette Express of Brooklyn Inc.

Address: 250 Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 1518 Presidents Street

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Baiseinu

Address: 95 Devany Road

City: Ferndale State: New York Zip: 12734

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self -Certifying - Lazer Luria

Address: 95 Devany Ave

City: Ferndale State: NY Zip: 12734

Phone: 845-295-3111 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Lazer Luria is a member of Stolin. He learned in Torah Vodaath, Karlin Stolin, Talmudical Yeshiva of Phila & Bais Binyomin in Stanford CT

3. The certifying individual or organization visits this establishment Self -Certifying - Lazer Luria:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Bak Foods Inc.

Address: 131 Central Park Road

City: Plainview State: New York Zip: 11803

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Bakehouse on Coney

Address: 1371 Coney Island

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Bakery at Tops

Address: 3980 Maple Avenue

City: Buffalo      State: New York      Zip: 14226

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: BVK - Vaad of Buffalo

Address: 105 Maple Road

City: Willamsville      State: NY      Zip: 14221

Phone: 716-634-3990      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Moshe Taub received Yadin Yadin from the Lakewood Yeshiva (BMG) & was trained by Rabbi M. Levin from the COR. He is the Rav of Young Israel of Buffalo & is a member of AKO. In addition, he is a weekly columnist in the international magazine, Ami, & was awarded Rabbi of the Year in 2005

3. The certifying individual or organization visits this establishment BVK - Vaad of Buffalo:

OR

1\_time(s)      per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Tops

Address: 3980 Maple Avenue

City: Buffalo State: New York Zip: 14226

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: BVK - Vaad of Buffalo

Address: 105 Maple Road

City: Willamsville State: NY Zip: 14221

Phone: 716-634-3990 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Moshe Taub received Yadin Yadin from the Lakewood Yeshiva (BMG) & was trained by Rabbi M. Levin from the COR. He is the Rav of Young Israel of Buffalo & is a member of AKO. In addition, he is a weekly columnist in the international magazine, Ami, & was awarded Rabbi of the Year in 2005

3. The certifying individual or organization visits this establishment BVK - Vaad of Buffalo:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Baku Palace Kosher Midwood Inc.

Address: 1787 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

Address: 1206 Avenue J

City: Brooklyn State: NY Zip: 11230

Phone: 347-203-0289 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

he Vadd Hakashrus of Flatbush has been certifying Kosher establishments in this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kashrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bare Kosher Bakery Inc.

Address: 16 Manetto Hill Road

City: Plainview State: New York Zip: 11803

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Asher Schechter

Address: 70 -17 173rd Street

City: Flushing State: NY Zip: 11365

Phone: 718-228-8677 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Schechter is a musmach of Yeshiva Torah Vodaath. He has served as a orthodox pulpit rabbi in Oceanside, Merrick, Long Island, Fair Lawn & Hillcrest. In addition, he is a member of Agudas HaRabonim & Young Israel Council of Rabbis. He has been involved in kashrus for more than 25 yrs.

3. The certifying individual or organization visits this establishment Rabbi Asher Schechter:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Baron Bagel Bakery Inc.

Address: 4807 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Barron's Grocery

Address: 5574 Rt. 42

City: Fallsburg State: New York Zip: 12733

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Jacob Rottenberg

Address: 1 Gorlitz Ct. #101

City: Monroe State: NY Zip: 10950

Phone: 845-662-1116 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Jacob Rottenberg is a Satmar Chosid. He learned in the Mesivta of London & in the United Talmudic Academy of Monroe NY.

3. The certifying individual or organization visits this establishment Self Certification - Jacob Rottenberg:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Basil LLC

Address: 270 Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 1518 President Street

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Crown Heights uses highly qualified Rabbis such as Rabbi Avraham Osdoba & Rabbi Shlomo Segal. Rabbi A. Osdoba has been involved in kashrus for over 55 yrs. & since 1986 has been a senior member of the Beis Din of Crown Heights. At times the Vaad also uses the services of Rabbi Yosef Heller & Rabbi Yitzchok Raitport. Rabbi Berel Levertov is the kashrus administrator.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Basil on Central Corp.

Address: 270 Kingson Ave

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Bay Terrace Kosher Restaurant Inc.

Address: 211-37 26th Ave

City: Bayside State: New York Zip: 11360

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Paul Plotkin

Address: 7205 Royal Palm Blvd

City: Margate State: FL Zip: 33003

Phone: 954-970-4281 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi P. Plotkin received semicha from Jewish Theological Seminary of America. In 1990, he established a Rav Hamachshir program with the Rabbinical Assembly to teach Conservative Rabbis how to certify establishments for kashruth.

3. The certifying individual or organization visits this establishment Rabbi Paul Plotkin:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: BaZnGa CaFe

Address: 426 Amsterdam Avenue

City: New York State: New York Zip: 10024

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisrael Steinberg

Address: 1853 53 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinberg received semicha from Torah Vodaath & is a member of the Rabbinical Alliance of America (RAA).

3. The certifying individual or organization visits this establishment Rabbi Yisrael Steinberg:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: BB#1 Pizza Corp.

Address: 854 Amsterdam Avenue

City: New York State: New York Zip: 10025

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Mehadrin Karshrus

Address: 276 Riverside Drive

City: New York State: NY Zip: 11205

Phone: 212-866-3442 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Mehadrin Kashrus is a community based kosher supervision agency, directed by Rabbi Avrohom Marmorstein, rabbi of Kehilas Minchas Chinuch of the Westside in Manhattan. All establishments serving meat must have a mashigiach temidi on premises. Rabbi Marmorstein is a graduate of Yeshiva of Gatehead & Beth Medrash Govoha in Lakewood N.J.

3. The certifying individual or organization visits this establishment Mehadrin Karshrus:

OR

4\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BDJ Vegan 1 Inc.  
Address: 259 West 23rd Street  
City: New York State: New York Zip: 10011  
Phone: Blank Email: Blank
  
2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council  
Address: 648 E.4th Street  
City: Brooklyn State: NY Zip: 11218  
Phone: 718-635-1037 Email: Blank  
Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.  
  
Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.
  
3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:  
  
OR  
1\_time(s) per Monthly \_\_\_\_
  
4. All meat sold or served by this establishment \_N/A.  
Describe soaking and salting process: N/A
  
5. Is Kosher food sold or served Exclusively? Yes  
Establishment selling and serving both kosher and nonkosher food must complete the following:
  - a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
  - b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
  - c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
  - d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Beets Supermarket Inc.

Address: 3 Satmar Drive

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Ben P. Corp.

Address: 188-02 Union Turnpike

City: Flushing State: New York Zip: 11366

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Benisti Homemade Ice Cream & Cafe Inc.

Address: 949 Jewett Ave

City: Staten Island      State: New York      Zip: 10314

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Staten Island

Address: 36 Ismay Street

City: Staten Island      State: NY      Zip: 10314

Phone: 646-323-8987      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Staten Island was organized to certify kosher establishments on Staten Island. The Vaad is comprised of rabbis from the local synagogues that form the rabbinic board. The Vaad has been overseeing the kashrus of Staten Island stores for over 30 years. Rabbi Oppenheimer was appointed to implement the policies & standards that were adopted by the rabbinic board.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Staten Island:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Benj's Kosher Pizza & Dairy Restaurant Inc.

Address: 72-72 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Benny's Brick Oven Inc.

Address: 1802 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

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Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Benny's Famous Pizza Plus Inc.

Address: 4514 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

4\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Ben's Kosher Delicatessen

Address: 718 Central Park

City: Scarsdale State: New York Zip: 10583

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Paul Plotkin

Address: 7205 Royal Palm Blvd

City: Margate State: FL Zip: 33003

Phone: 954-970-4281 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi P. Plotkin received semicha from Jewish Theological Seminary of America. In 1990, he established a Rav Hamachshir program with the Rabbinical Assembly to teach Conservative Rabbis how to certify establishments for kashruth.

3. The certifying individual or organization visits this establishment Rabbi Paul Plotkin:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Ben's One Stop Kosher LTD

Address: 368 New Hempstead Road

City: New City State: New York Zip: 10956

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisrael Steinberg

Address: 1853 53 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinberg received semicha from Torah Vodaath & is a member of the Rabbinical Alliance of America (RAA).

3. The certifying individual or organization visits this establishment Rabbi Yisrael Steinberg:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Benz's Food Products Inc.

Address: 332 Albany Ave

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union - OU

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union - OU:

OR

4\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Berry Queens LLC

Address: 69-48 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Best Bagel Bakery Inc.

Address: 4704 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Best Fro Yo LTD

Address: 361 Mamaroneck Avenue

City: White Plains      State: New York      Zip: 10605

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmuel Greenberg

Address: 135 Old Mamaroneck Road

City: White Plains      State: NY      Zip: 10605

Phone: 914-714-9165      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Shmuel Greenberg as ordained from Mir Yeshiva & Rabbi Moshe Feinstein. In addition, Rabbi S. Greenberg is the rabbi of Young Israel of White Plains since 1987.

3. The certifying individual or organization visits this establishment Rabbi Shmuel Greenberg:

OR

3\_time(s)    per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Best Quality Kosher 18th Avenue Pizza Inc.

Address: 4923 18th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Amrom Roth - Beis Din of Karlsburg

Address: 1227 50th Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-438-6418 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi A. Roth has been involved with kashrus for the last twenty years. Rabbi Roth worked in the institute of Kadasia in London & at the Eidah Hachreidis in Israel.

3. The certifying individual or organization visits this establishment Rabbi Amrom Roth - Beis Din of Karlsburg:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Bet Sharga Hebrew Academy of the Capitol District

Address: 54 Sand Creek Road

City: Albany State: New York Zip: 12205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashruth of the Capitol District

Address: 877 Madison Ave

City: Albany State: NY Zip: 12208

Phone: 518-4801530 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashruth standards for the Vaad of the Capitol District are determined by a group of lay people from member synagogues who form the lay leadership of the Vaad. The officers of the Vaad work closely with its Rav HaMachshir to ensure a well- functioning Vaad. The Rav Hamchshir is Rabbi Moshe Bomzer who has been in kashruth for over 30 yrs.

3. The certifying individual or organization visits this establishment Vaad Hakashruth of the Capitol District:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: BH Baker Food Inc.

Address: 1385 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: BH Kosher Bagel Inc.

Address: 1431 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: BH Pizza LLC

Address: 421 Route 306

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznitz yeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: BHJG, LLC

Address: 590 Central Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Cedarhurst State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: BHNG Inc.

Address: 1775 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: BHS&D Corp.

Address: 3053 Nostrand Avenue

City: Brooklyn State: New York Zip: 11229

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

Address: 1206 Avenue J

City: Brooklyn State: NY Zip: 11230

Phone: 347-203-0289 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Flatbush has been certifying Kosher establishments in this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kashrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Big Chill Ice Cream Co LLC

Address: 1060 A Broadway

City: Woodmere State: New York Zip: 11598

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Cedarhurst State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Big Fleishig's Inc.

Address: 5508 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bigd Franchising LLC

Address: 795 Columbus Avenue

City: New York State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision - Rabbi A.D. Mehlman

Address: 270 West 84th Street

City: Manhattan State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Mehlman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision - Rabbi A.D. Mehlman:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Bitachan 1 Inc.

Address: 1124 E.23rd

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Bites Cafe Inc.

Address: 1 Perlman Drive

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey      State: NY      Zip: 10952

Phone: 845-956-3193      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznitz yeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s)      per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: BK Hummus Inc.

Address: 1673 East 13th

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Bleu on 13th Inc.

Address: 1279 50th Street

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Usher Eckstein

Address: 1435 51 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-854-3030 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: BLND Corp.

Address: 3701 Nostrand Ave

City: Brooklyn State: New York Zip: 11235

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: Manhattan State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Mehlman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Blue Gold Equities LLC

Address: 68-18 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Blushan Foods Corp.

Address: 5683 Riverdale Avenue

City: Bronx State: New York Zip: 10471

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harobbonim of Riverdale

Address: Riverdale Jewish Center - 3700 Independence Avenue

City: Bronx State: NY Zip: 10463

Phone: 718 -548 -1850 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Bochner Nacha

Address: 5001 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Chaim Friedman

Address: 5001 16th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 718-851-8104 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Chaim Friedman learned in Yeshiva for 20 years. He has been in the Kosher business for the past 15 years & caters to the chasidische community of Boro Park.

3. The certifying individual or organization visits this establishment Self Certification - Chaim Friedman:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Bohi Leaf

Address: 25-25 Parsons Blvd

City: Flushing State: New York Zip: 11354

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Boeuf & Bun Corp.

Address: 271 Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 1518 President Street

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Crown Heights uses highly qualified Rabbis such as Rabbi Avraham Osdoba & Rabbi Shlomo Segal. Rabbi A. Osdoba has been involved in kashrus for over 55 yrs. & since 1986 has been a senior member of the Beis Din of Crown Heights. At times the Vaad also uses the services of Rabbi Yosef Heller & Rabbi Yitzchok Raitport. Rabbi Berel Levertov is the kashrus administrator.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Bogo Pizza Corp.

Address: 206 Rockaway Turnpike

City: Cedarhurst      State: New York      Zip: 11516

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn      State: NY      Zip: 11516

Phone: 516-569-4536      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Bordeaux LLC

Address: 1922 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Boronitzi LLC

Address: 5326 New Utrech Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Boutique Butcher

Address: 311 Avenue U

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Star K

Address: 122 Slade Avenue - Suite 300

City: Baltimore State: MD Zip: 21208

Phone: 410-484-4110 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Star K operates under the auspices of Rabbi Moshe Heinemann. Rabbi M. Heinemann is well known in the orthodox Jewish Community as a Posek. In addition, Rabbi M. Heinemann serves as a rabbi at one of the largest synagogues in Baltimore MD.

3. The certifying individual or organization visits this establishment Star K:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: BP Deals Inc.

Address: 188 Division Ave

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certifying - Dovid Bleich

Address: 1449 60th Street

City: Brooklyn State: NY Zip: 11219

Phone: 917-662-5117 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Dovid Bleich is part of the Boro Park community & davens at Avnei Pinchas on 17th Ave. In addition, he has studied various section of Talmud & Yoreh Deah which enabled him to be well versed in kosher law.

3. The certifying individual or organization visits this establishment Self Certifying - Dovid Bleich:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: BP Sub Express Inc.

Address: 5217 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Brand Newday LLC

Address: 320 Saddle River Road

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznitz yeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Braun Tuna

Address: 72-14 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Braun's Fish Store

Address: 310 Marcy Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Breadberry Inc.

Address: 1683 60th Street

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Broadway Viva Inc.

Address: 2578 Broadway

City: Brooklyn State: New York Zip: 10025

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: RAM Kosher - Rabbi Andre Malek

Address: 27 Springvale Road

City: Croton -On- Hudson State: NY Zip: 10520

Phone: 718-314-5815 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Andre Malek has worked with various kosher agencies in the last 50 years. he recieved his ordination from Yeshiva Chofetz Chaim of Radin in 1969.

3. The certifying individual or organization visits this establishment RAM Kosher - Rabbi Andre Malek:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Bronx Bake Shoppe LLC

Address: 5663 Riverdale Avenue

City: Bronx State: New York Zip: 10471

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harobbonim of Riverdale

Address: Riverdale Jewish Center - 3700 Independence Avenue

City: Bronx State: NY Zip: 10463

Phone: 718 -548 -1850 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Brooklyn Brick Oven Pizza LLC

Address: 1146 Route 52

City: Loch Sheldrake State: New York Zip: 12759

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Brownstein's Deli & Bakery Inc.

Address: 1862 Monroe Avenue

City: Rochester State: New York Zip: 14618

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: BVK - Vaad of Buffalo - ONLY BAGELS & CHALLAH BREAD

Address: 105 Maple Road

City: Willamsville State: NY Zip: 14221

Phone: 716-634-3990 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Moshe Taub received Yadin Yadin from the Lakewood Yeshiva (BMG) & was trained by Rabbi M. Levin from the COR. He is the Rav of Young Israel of Buffalo & is a member of AKO. In addition, he is a weekly columnist in the international magazine , Ami, & was awarded Rabbi of the Year in 2005.

3. The certifying individual or organization visits this establishment BVK - Vaad of Buffalo - ONLY BAGELS & CHALLAH BREAD:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bruncheese Inc

Address: 35 Jefferson Avenue

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: New Square Kosher

Address: 8 Truman Avenue

City: Spring Valley      State: NY      Zip: 10977

Phone: 845-354-5120      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square). Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment New Square Kosher:

OR

1\_time(s)    per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Brunch NY Inc

Address: 161 Division Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: BSD - Bagel D' Lox

Address: 421 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznitz yeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Bubby P Inc.

Address: 3914 Fort Hamilton

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Buddha Bodai

Address: 77 Mulberry Street

City: New York State: New York Zip: 10017

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Burger & Grill Bar Inc.

Address: 2543 Amsterdam Avenue

City: New York State: New York Zip: 10023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harobbonim of Riverdale

Address: Riverdale Jewish Center - 3700 Independence Avenue

City: Bronx State: NY Zip: 10463

Phone: 718 -548 -1850 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Burger Delight Inc.

Address: 147-41 Union Turnpike

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Burnside Avenue Donuts Inc.

Address: 299 Burnside Avenue

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Buster E. Pizza Corp.

Address: 181-30 Union Turnpike

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Buy Rite Supermarket

Address: 13 Greenfield

City: Woodridge State: New York Zip: 12789

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: By The Way Bakery Inc.

Address: 2442 Broadway

City: New York State: New York Zip: 10025

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: Manhattan State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Mehlman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: C & G Queens Inc.

Address: 67-11 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: C N G Foods LLC

Address: 1376 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cafe 28 USA LLC

Address: 28 Throop Ave

City: Brooklyn State: New York Zip: 11216

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cafe Au Lee

Address: 193 Lee Ave

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Cafe Hadar LLC

Address: 2923 Avenue N

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Cafe Kriza LTD

Address: 45 A Middleneck Road

City: Great Neck      State: New York      Zip: 11210

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Badatz Mekor Haim - NY

Address: 84-31 117 Street

City: Richmond Hill      State: NY      Zip: 11418

Phone: 646-368-0412      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Eliyahu Ben - Chaim is the chief Sephardi rabbi. He is the Av Beit Din of Mekor Haim. Rabbi E. Ben-Chaim studied in Yeshivat Porat Yosef & received semicha from Rabbi Ezra Attia. Rabbi E. Ben-Chaim has been the spiritual leader of the Mashadi Persian Jewry since 1979. He has lectured in many Jewish schools & communities.

3. The certifying individual or organization visits this establishment Badatz Mekor Haim - NY:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Cafe Paris Inc

Address: 4424 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11219

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Vosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cafe Petit Inc.

Address: 398 Central Ave

City: Cedarhurst State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Cafe Upstate LLC

Address: 5426 Route 42

City: Fallsburg State: New York Zip: 12733

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Cafe Venezia Corp.

Address: 1391 Coney Island

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Capital Ice LLC

Address: 296 Central Avenue

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Camp Arugath Habosem

Address: 203 Whittiker Road

City: Hurleyville State: New York Zip: 12747

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Yosef Grunwald

Address: 559 Bedford Avenue

City: Brooklyn State: NY Zip: 11211

Phone: 718-9387-3036 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yosef Grunwald is currently the Rav of Khal Arugath Habosem. He oversees various food processors such as Kedem products. In addition he learned in Yeshiva Arugath Habosem, Yeshiva Nitra & Yeshivas Belz in Israel.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Yosef Grunwald:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Camp Bais Yaakov

Address: 482 Stanton Corners Road

City: Ferndale State: New York Zip: 12734

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Moshe Eli Pichey

Address: 482 Stanton Corners Road

City: Ferndale State: NY Zip: 11211

Phone: 617-347-1284 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Moshe Pichey learned in Yeshiva Torah Temimah Brooklyn, NY, Brisk - Yerushlaim, Israel, Bais Medrash Gevoah Lakewood, NJ & the Kollel of Boston in Boston, MA.

3. The certifying individual or organization visits this establishment Moshe Eli Pichey:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Camp Bnei Shimon Yisroel

Address: 5555 Route 42

City: Fallsburg State: New York Zip: 12734

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Herman Meisels

Address: 217 Hewes Street

City: Brooklyn State: NY Zip: 11211

Phone: 718-384-0618 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Herman Meisels was ordained by the Rabbinic board of Arugath Habosem.

3. The certifying individual or organization visits this establishment Rabbi Herman Meisels:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Camp Bnos Yakov

Address: 15 Levine Lane

City: Swan Lake State: New York Zip: 12734

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilas Yakov Kashrus of Pupa

Address: 688 Bedford Avenue

City: Brooklyn State: NY Zip: 11211

Phone: 718-534-5608 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilas Yacov of Pupa requires their certifiers to complete an extensive training program in the laws of kashrus. Once the individual has completed the training, they are tested & approved by the senior rabbonim of Pupa.

3. The certifying individual or organization visits this establishment Kehilas Yakov Kashrus of Pupa:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Chalet Hotel

Address: 50 Chester Rd.

City: Woodbourne State: New York Zip: 12734

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Camp Chaviva LLC

Address: 1106 Ulster Heights Road

City: Ellenville State: New York Zip: 12428

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self -Certifying - Yitzy Lieberman

Address: 1106 Ulster Heights Road

City: Ellenville State: NY Zip: 11249

Phone: 845-647-7600 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

All food is ordered & prepared by Mrs. Mureh who has extensive experience with kosher & is a chef in Lakewood, NJ. All questions are addressed to Rabbi Shalom Kaminsky of Philadelphia.

3. The certifying individual or organization visits this establishment Self -Certifying - Yitzy Lieberman:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Camp Chedvah Inc.

Address: 396 Aden Road

City: Liberty State: New York Zip: 12754

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Yehuda Levi

Address: 396 Aden Road

City: Liberty State: NY Zip: 12754

Phone: 845-292-7986 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yehuda Levi is a musmach of Telshe Yeshiva. Any questions in terms of kashrus is directed to the Vaad Hakashrus of Baltimore.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Yehuda Levi:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Camp Hasc Inc.

Address: 361 Parksville Road

City: Parksville State: New York Zip: 12768

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yehuda Willig

Address: 361 Parksville Road

City: Parksville State: NY Zip: 12768

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Y. Willig learned in KBY, Hechiel Hatorah, Mir & YU. He attended Shirurim by Rabbi M. Genack of the OU & has simush from Rabbi M. Willig of YU.

3. The certifying individual or organization visits this establishment Rabbi Yehuda Willig:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Camp Kehilath Yakov

Address: 54 Bushville Road

City: Swan Lake      State: New York      Zip: 12783

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilas Yakov Kashrus of Pupa

Address: 688 Bedford Avenue

City: Brooklyn      State: NY      Zip: 11211

Phone: 718-534-5608      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilas Yacov of Pupa requires their certifiers to complete an extensive training program in the laws of kashrus. Once the individual has completed the training, they are tested & approved by the senior rabbonim of Pupa.

3. The certifying individual or organization visits this establishment Kehilas Yakov Kashrus of Pupa:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Camp Mesivta Nachlas Yaakov

Address: 143 Labaugh Road

City: Lake Sheldrake State: New York Zip: 12789

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Osher A. Katz

Address: 171 Penn Street

City: Brooklyn State: NY Zip: 11211

Phone: 718-338-1887 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Osher Katz is the Rav of Cong. Adas Yereim & a member of Central Rabbinical Congress - CRC.

3. The certifying individual or organization visits this establishment Rabbi Osher A. Katz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Camp Mosdos Noam Elimelech

Address: 61 Mount Hope Road

City: Swan Lake State: New York Zip: 12783

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Camp Munk

Address: 164 Queen Mountain Road

City: Ferndale State: New York Zip: 12734

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Dovid Cohen

Address: 1518 E. 7th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-7388 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Dovid Cohen is the Rav of Guul Yaavetz -a shul in Brooklyn, NY for the last 52 years. He received semicha from Rabbi Y. Hutner & Rabbi Y. Ruderman In addition, he has been an editor for the Talmudic Encyclopedia & the Chaplain for Ohel the past 45 years.

3. The certifying individual or organization visits this establishment Rabbi Dovid Cohen:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Camp Nitra

Address: 153 Budd Road

City: Woodbourne State: New York Zip: 12788

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Ari Grunhut

Address: 760 Kent Ave

City: Brooklyn State: NY Zip: 11248

Phone: 347-451-3554 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Ari Grunhut learned in Yeshiva D' Monsey for 2 years. During this time he concentrated on the laws pertaining to Kosher Food. In addition, he continuously attends classes pertaining to Kosher food.

3. The certifying individual or organization visits this establishment Self Certification - Ari Grunhut:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Camp Rayim Inc.

Address: 263 Breezy Hill Road

City: Parksville State: New York Zip: 12768

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Moshe Rosner

Address: 263 Breezy Hill Road

City: Parksville State: NY Zip: 12768

Phone: 845-292-4600 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Moshe Roser learned in a rabbinical college from 1973-1988 & took courses on maintaining a kosher kitchen. He also worked for the OU - supervising plants locally & overseas. In addition, he is the president of his synagogue - Anshe Sfard, & makes decisions which foods are allowed into the catering hall.

3. The certifying individual or organization visits this establishment Self Certification - Moshe Rosner:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Camp Ruach Chaim

Address: 641 Knickerbocker Road

City: Livingston Manor State: New York Zip: 12753

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Tzvi Perlstein

Address: 124 Ned Drive

City: Lakewood State: NJ Zip: 07001

Phone: 732-503-3596 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Tzvi Perlstein has been studying the laws of kashrus for the past five years in Bais Medrash Gevoha Lakewood, NJ.

3. The certifying individual or organization visits this establishment Self Certification - Tzvi Perlstein:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Camp Yeshiva

Address: 1302 Brisco Road

City: Swan Lake State: New York Zip: 12783

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Dovid Ehrenfeld

Address: 1705 49th Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-435-9217 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi D. Ehrenfeld received semicha from Rabbi Padwa - the Rav of London, England. He was appointed assistant Rosh Yeshiva for Yeshiva Ch'san Sofer in 1984 & later became the Rosh Hayeshiva in 2012. In addition, he was the kosher coordinator for Kosher 613 from 1990-1998.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Dovid Ehrenfeld:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Camp Zichron Zvi Dovid

Address: 653 Heiden Rd.

City: S. Fallsburg State: New York Zip: 11229

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Mordechai Fasten

Address: 653 Heiden Rd.

City: S. Fallsburg State: NY Zip: 11219

Phone: 845-434-3410 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Camp Director, Mordechai Fasten visits the kitchen multiple times a day, with guidelines set forward by our local Rabbi. The local Rabbi (Rabbi SY Tauber) stops by unannounced a few times a week just to make sure that all guidelines are followed through.

3. The certifying individual or organization visits this establishment Self Certification - Mordechai Fasten:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Canarsie Fruit Arrangements LLC

Address: 1557 Ralph Ave

City: Brooklyn State: New York Zip: 11236

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Candy On Broadway Inc.

Address: 2528 Broadway

City: New York State: New York Zip: 11025

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: Manhattan State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Mehlman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Candymaven NYC Inc.

Address: 4819 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Carbolicious Inc.

Address: 73 Lee Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Carlos & Gabby's of Riverdale Inc.

Address: 5685 Riverdale Avenue

City: Bronx State: New York Zip: 10463

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harobbonim of Riverdale

Address: Riverdale Jewish Center - 3700 Independence Avenue

City: Bronx State: NY Zip: 10463

Phone: 718 -548 -1850 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Carousel Cakes

Address: 5 Seeger Drive

City: Nanuet State: New York Zip: 10954

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: Manhattan State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Mehlman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Carvel #2804

Address: 189 Beach 116th Street

City: Rockaway Park State: New York Zip: 11694

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Cascon Cheesecake

Address: 704 149th Street

City: Whitestone      State: New York      Zip: 11357

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi David Saffra - Tablet K

Address: 8 Copperbeach Ln

City: Lawrence      State: NY      Zip: 11516

Phone: 516-569-9083      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Tablet K is an orthodox agency that was established over 35 years ago by Rabbi Raphael Saffra. The current Rav Hamachshirim all went to Yeshiva University & are ordained by Rabbi Aharon Ziegler & Kollel Agudath Achim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Caspian Inc.

Address: 1 The Intervale

City: Roslyn Heights State: New York Zip: 11576

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Catskills Heimesh Bakery

Address: 66 Pleasant Street

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Catering Gourmet LLC

Address: 5326 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11219

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Catskill Barbecue LLC

Address: 5215 Main Street

City: S. Falsburg      State: New York      Zip: 12779

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn      State: NY      Zip: 11204

Phone: 347-254-4620      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Catskills Kosher Express Inc.

Address: 4760 Route 42

City: Kiamesha Lake State: New York Zip: 12751

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certifying - Yissocher Dovid

Address: 4760 Route 42

City: Kiamesha Lake State: NY Zip: 12751

Phone: 845-791-7111 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yissocher Dovid learned in locale shivas in Melbourne Australia & in Viznitz in Kiamesha Lake New York. He is part of the Viznitz community.

3. The certifying individual or organization visits this establishment Self Certifying - Yissocher Dovid:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Catskills Bakery Corp.

Address: 4437 Route 42

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cebeh Corp.

Address: 792 Eastern Parkway

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 1518 President Street

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Crown Heights uses highly qualified Rabbis such as Rabbi Avraham Osdoba & Rabbi Shlomo Segal. Rabbi A. Osdoba has been involved in kashrus for over 55 yrs. & since 1986 has been a senior member of the Beis Din of Crown Heights. At times the Vaad also uses the services of Rabbi Yosef Heller & Rabbi Yitzchok Raitport. Rabbi Berel Levertov is the kashrus administrator.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Cedarhurst Sushi Inc.

Address: 119 Cedarhurst Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Center Fresh Inc.

Address: 4515 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Central Avenue Market

Address: 330 Central Ave

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Central Perk Cafe LLC

Address: 105 Cedarhurst Ave

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Central Pizza Corp.

Address: 344 Central Ave

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

Address: 38 Joyland Road

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Leibish Teitelbaum

Address: 141 Ross Ave.

City: Brooklyn State: NY Zip: 11211

Phone: 718-302-6720 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

Address: 58 Lee Ave

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Leibish Teitelbaum

Address: 141 Ross Ave.

City: Brooklyn State: NY Zip: 11211

Phone: 718-302-6720 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

Address: 184 Hasbrouck

City: Woodbourne State: New York Zip: 12788

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Leibish Teitelbaum

Address: 141 Ross Ave.

City: Brooklyn State: NY Zip: 11211

Phone: 718-302-6720 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

Address: 285 Lee Avenue

City: Brooklyn State: New York Zip: 11206

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Leibish Teitelbaum

Address: 141 Ross Ave.

City: Brooklyn State: NY Zip: 11211

Phone: 718-302-6720 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

Address: 684 Myrtle Avenue

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Leibish Teitelbaum

Address: 141 Ross Ave.

City: Brooklyn State: NY Zip: 11211

Phone: 718-302-6720 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

Address: 5301 New Utrecht Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Leibish Teitelbaum

Address: 141 Ross Ave.

City: Brooklyn State: NY Zip: 11211

Phone: 718-302-6720 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

Address: 3711 Route 42

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Leibish Teitelbaum

Address: 141 Ross Ave.

City: Brooklyn State: NY Zip: 11211

Phone: 718-302-6720 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

Address: 433 Route 52

City: Woodbourne State: New York Zip: 12788

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Leibish Teitelbaum

Address: 141 Ross Ave.

City: Brooklyn State: NY Zip: 11211

Phone: 718-302-6720 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chabad Lubavitch Hospitality Center

Address: 270 Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 1518 President Street

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Crown Heights uses highly qualified Rabbis such as Rabbi Avraham Osdoba & Rabbi Shlomo Segal. Rabbi A. Osdoba has been involved in kashrus for over 55 yrs. & since 1986 has been a senior member of the Beis Din of Crown Heights. At times the Vaad also uses the services of Rabbi Yosef Heller & Rabbi Yitzchok Raitport. Rabbi Berel Levertov is the kashrus administrator.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Chabad Lubavitch of Rochester Inc.

Address: 1037 S. Winton Road

City: Rochester State: New York Zip: 14618

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Dovid Mochkin

Address: 1037 S. Winton Road

City: Rochester State: NY Zip: 14618

Phone: 585-820-8298 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Dovid Mochkin is affiliated with the Lubavich community in Rochester. In addition, he received semicha from the Central Yeshiva - Tomchei Tmimim Lubavitz in Brooklyn, NY

3. The certifying individual or organization visits this establishment Rabbi Dovid Mochkin:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chadash Falafel & Pizza Inc

Address: 1919 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

Address: 1206 Avenue J

City: Brooklyn State: NY Zip: 11230

Phone: 347-203-0289 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Flatbush has been certifying Kosher establishments in this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kashrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Chai Pizza LLC

Address: 94 Rt. 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Chaim Lieff - Sky Bread LLC

Address: 1817 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Chaim's Grocery

Address: 7 Heyward Street

City: Brooklyn State: New York Zip: 11249

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Chaim's Grocery Inc.

Address: 73 Lee Ave

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Chaim's Grocery

Address: 343 Roebling Street

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Chap a Nosh of Brooklyn LLC

Address: 1424 Elm Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yaakov Reisman

Address: 137 Lord Avenue

City: Lawrence State: NY Zip: 11559

Phone: 516-239-5306 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yaakov Reisman received semicha from Telshe Yeshiva in Ohio. He has been serving as a pulpit rabbi since 1984 & has been involved with kashruth since 1988.

3. The certifying individual or organization visits this establishment Rabbi Yaakov Reisman:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Chatanooga Restaurant Corp.

Address: 37 Cuttermill Road

City: Great Neck State: New York Zip: 11021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Chaya Mushkah Restaurant Corp.

Address: 251 W.85th Street

City: New York State: New York Zip: 10024

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Cheesy Kosher Inc.

Address: 314 Marcy Ave

City: New York State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Chef Ah Glatt Inc.

Address: 4810 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Aaron Teitelbaum

Address: 1617 46th Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-851-1221 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Chez Chantal Inc.

Address: 305 Central Ave

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Chillato Inc.

Address: 529 Central Avenue

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Chimichurri Kitchen Corp.

Address: 450A Rockaway Turnpike

City: Cedarhurst      State: New York      Zip: 11516

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn      State: NY      Zip: 11516

Phone: 516-569-4536      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Chimichurri Chicken of Carle Place

Address: 11 Old Country Road

City: Carle Place      State: New York      Zip: 11514

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: Manhattan      State: NY      Zip: 10024

Phone: 917-405-7222      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Mehlman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: China Glatt Inc.

Address: 4413 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: China Glatt Inc.

Address: 560 A Central Ave

City: Cedarhurst      State: New York      Zip: 11516

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn      State: NY      Zip: 11516

Phone: 516-569-4536      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Chinatown Take Out

Address: 455 Route 306

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Chocolate & More

Address: 106 Lee Avenue

City: Brooklyn State: New York Zip: 11249

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Chocolate Decor Inc.

Address: 6 Quickway Rd

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Chocolate Works Upper East Side

Address: 1410 Lexington Avenue

City: New York State: New York Zip: 10124

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: Manhattan State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Mehlman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chocolatier LLC The

Address: 641 Amsterdam Avenue

City: New York State: New York Zip: 10025

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Mehadrin Karshrus

Address: 276 Riverside Drive

City: Manhattan State: NY Zip: 10025

Phone: 212-866-3442 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Mehadrin Kashrus is a community based kosher supervision agency, directed by Rabbi Avrohom Marmorstein, rabbi of Kehilas Minchas Chinuch of the Westside in Manhattan. All establishments serving meat must have a mashigiach temidi on premises. Rabbi Marmorstein is a graduate of Yeshiva of Gatehead & Beth Medrash Govoha in Lakewood N.J.

3. The certifying individual or organization visits this establishment Mehadrin Karshrus:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Chocolate Avenue J LLC

Address: 1354 Coney Island

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chocolatte Avenue S LLC

Address: 1901 Ocean Parkway

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Y. Goldberg - Vaad Hakashrus of Flatbush

Address: 1206 Avenue J

City: Brooklyn State: NY Zip: 11230

Phone: 347-203-0289 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Y. Goldberg - Vaad Hakashrus of Flatbush The Vaad Hakashrus of Flatbush has been certifying Kosher establishments in this community for over seventy years. Rabbi Y. Goldberg, has extensive experience in all areas of kashrus spanning a forty year period. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Y. Goldberg - Vaad Hakashrus of Flatbush:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Chocolate Inc.

Address: 792 Eastern Parkway

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Beth Din of Crown Heights

Address: 390 A Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-773-0186 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din of Crown Heights has been active since 1986. Its members are elected by the residents of Crown Heights. The Beth Din is currently spear headed by Rav Aharon Y. Schwei & Rav Yosef Y. Braun. The Vaad Hakashrus only certifies food that is pas yisroel, bishul yisroel & cholov yisroel.

3. The certifying individual or organization visits this establishment Beth Din of Crown Heights:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Chocolicious

Address: 175 Division Ave

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chocolicious

Address: 525 Flushing Ave

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Choe's Blue Fruit and Vegetable Inc.

Address: 1926 Ave M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisrael Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Yisrael Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Cho-sen Garden Inc.

Address: 6443 108th Street

City: Forest Hills State: New York Zip: 11375

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Cinnacorp. Palisades

Address: 3426 Palisades Center Drive

City: West Nyack State: New York Zip: 10994

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kof - K

Address: 201 The Plaza

City: Teaneck State: NJ Zip:7666

Phone: (201) 837-0126 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kof - K is directed by a staff of Kosher food production specialist, each an expert in various aspects of the food industry. Kof - K has an international network of regional coordinators and rabbinic representatives, all of them strictly Orthodox in their personal practice and synagogue affiliation.

3. The certifying individual or organization visits this establishment Kof - K:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Cinque Corp.

Address: 1589 2nd Avenue

City: New York State: New York Zip: 10028

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Ciofalo's Gourmet Foods Inc.

Address: 1319 North Ave

City: New Rochelle State: New York Zip: 10804

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Circa in the Country

Address: 3 Green Avenue

City: Woodridge State: New York Zip: 12780

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Citrus Cafe

Address: 436 Route 52

City: Woodridge State: New York Zip: 12788

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11219

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Vosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Cobe Inc.

Address: 368 New Hempstead Road

City: New City State: New York Zip: 10956

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Cochran & Pease LLC

Address: 60 West 23rd Street

City: New York State: New York Zip: 10010

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: New York State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Coco N Nuts

Address: 4607 18th Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Coffee and Donuts At Elm Inc.

Address: 1510 Elm Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: Manhattan State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Mehlman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Coffee Bar Inc.

Address: 1904 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Coffee Break

Address: 683 A Myrtle Ave.

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Coffee Place Corp.

Address: 1223 Quentin Road

City: Brooklyn State: New York Zip: 11229

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Coffee Street LLC

Address: 5403 13th Avenue

City: Brooklyn State: New York Zip: 11229

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11219

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Vosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Cohen Meat Market Inc.

Address: 63-71 108th Street

City: Forest Hills State: New York Zip: 11375

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisrael Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Yisrael Steinberg:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is not soaked and salted.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Cohn Live Poultry Inc.

Address: 467 Flushing Avenue

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Ezriel Mayer Kohn

Address: 228 Hewes Street

City: Brooklyn State: NY Zip: 11211

Phone: 718-963-2614 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Kohn is an alumnus of UTA where he had post graduate Studies for over 20 years. He is also a member of the CRC in Williamsburg. In addition, he is a rav that poskins shalos on various aspects of halacha.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Ezriel Mayer Kohn:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Cold Stone Creamery #1021

Address: 3165 Harkness Avenue

City: Brooklyn State: New York Zip: 11235

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KOA - Rabbi Shlomo Isaacson

Address: 72 Ascension Street

City: Passaic State: NJ Zip: 07055

Phone: 973-777-0649 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi S. Isaacson has semicha from Rabbi E. Yolles ZT"L, Rabbi S.Z Friedman (Tenka Rov) & Rabbi C. Rabinowitz (Tosh). He has been involved in kashrus for the last 43yrs. working with organizations such as Saint Louis Vaad, OU, Kof K & CRC in Chicago.

3. The certifying individual or organization visits this establishment KOA - Rabbi Shlomo Isaacson:

OR

10\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Cong. Machne Ger

Address: 336 Whittaker Road

City: S.Fallsburg State: New York Zip: 12779

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Michael Bard

Address: Congregation Machne Ger

City: Brooklyn State: NY Zip: 11219

Phone: 718-633-1590 ext. 4 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Michael Bard learned in England & is part of the Ger community .

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Michael Bard:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Cong. Camp Divrei Yoel

Address: 141 Cohen & Cohen Rd.

City: Swan Lake State: New York Zip: 12783

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Moshe Itzkowitz

Address: 74 Ross Street

City: Brooklyn State: NY Zip: 11249

Phone: 718-486-7776 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Moshe Itzkowitz received semicha from Rabbi Vosner, Riskove Rav & Rabbi Gestetner in Eretz Yisroel. In addition, he learned the laws of kashrus by the Volover Rav & is affiliated with the Vaad Hakashrus Yetev Lev of Satmar.

3. The certifying individual or organization visits this establishment Rabbi Moshe Itzkowitz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Cong. Khal Chasidei Skware - Giti Garden Supermarket

Address: 1123 Glenwild Rd.

City: Woodridge State: New York Zip: 12789

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Mendy Werzberger

Address: 1120 Glenwild Rd.

City: Woodridge State: NY Zip: 12789

Phone: 845-436-1593 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Mendy Werzberger learned in Yeshiva Viznitz in Bnei Brak, Israel & Yeshiva Chashan Sofer in Brooklyn, New York. In addition, he has worked at the deli counter in Brooklyn, New York.

3. The certifying individual or organization visits this establishment Self Certification - Mendy Werzberger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Cong. Khal Chasidei Skware - Tomer Devorah

Address: 1123 Glenwild Rd.

City: Woodridge State: New York Zip: 12789

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Mendy Werzberger

Address: 1120 Glenwild Rd.

City: Woodridge State: NY Zip: 12789

Phone: 845-436-1593 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Mendy Werzberger learned in Yeshiva Viznitz in Bnei Brak, Israel & Yeshiva Chashan Sofer in Brooklyn, New York. In addition, he has worked at the deli counter in Brooklyn, New York.

3. The certifying individual or organization visits this establishment Self Certification - Mendy Werzberger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Cong. Iched Anash

Address: 495 Anawana Road

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Teller

Address: 80 Skillman Street

City: Brooklyn State: NY Zip: 11204

Phone: 347-598-3266 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Teller is the mashgiach for Cong. Iched Anash & is well versed in Hilchos Kashrus.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Teller:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Congregation Yesodei Hatorah

Address: 4720 New Utrecht

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Beryl Weider

Address: 39 Weiner Drive

City: Monsey State: NY Zip: 10952

Phone: 718-436-1234 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Beryl Weider is part of the Klausenberg community. Rabbi B. Weider received semicha from the Linzer Rav in 2007 & is well versed in the laws of kashrus.

3. The certifying individual or organization visits this establishment Rabbi Beryl Weider:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Continental Glatt Kosher Meat

Address: 80 West Street

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shimon Katz

Address: 17 Suzanne Drive

City: Monsey      State: NY      Zip: 10952

Phone: 845-426-2348      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Katz learned in United Talmudic Academy & Mesivta Kiryas Yoel. He received Semicha from the Bedatz of Yerusalem & Rabbi Aron Teitelbaum of Satmar. In addition, he is the Dayan of Vayoe Moshe of Satmar & the Rav Hamachshir of the Satmar Khila & mosdos in Monsey.

3. The certifying individual or organization visits this establishment Rabbi Shimon Katz:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Continental Meat & Deli

Address: 414 Flushing Avenue

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Continental Meat & Food Corp.

Address: 1280 43rd Street

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Usher Eckstein

Address: 1435 51 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-854-3030 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Cookie and Cream Inc.

Address: 3841 Palisades Center Drive

City: West Nyack      State: New York      Zip: 10944

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York      State: NY      Zip: 10004

Phone: 212-563-4000      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The two major halachic consultants are Rabbi Y. Belsky & Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Copley Coffee 2 LLC

Address: 398 Audubon Avenue

City: New York State: New York Zip: 10033

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Cork & Slice Inc.

Address: 447 Chestnut Street

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Corner Dairy Inc.

Address: 4001 13th Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Costco Wholesale Corp.

Address: 50 Overlook Blvd

City: Nanuet State: New York Zip: 10954

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Costco Wholesale Corp.

Address: 976 3rd Avenue

City: Brooklyn State: New York Zip: 11232

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Country Cool Desserts

Address: 287 E. Broadway

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Country Glen Kosher Restaurant Inc.

Address: 59 Old Country Road

City: Carle Place State: New York Zip: 11514

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Paul Plotkin

Address: 7205 Royal Palm Blvd

City: Margate State: FL Zip: 33003

Phone: 954-970-4281 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi P. Plotkin received semicha from Jewish Theological Seminary of America. In 1990, he established a Rav Hamachshir program with the Rabbinical Assembly to teach Conservative Rabbis how to certify establishments for kashruth.

3. The certifying individual or organization visits this establishment Rabbi Paul Plotkin:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Cravingz Cafe LLC

Address: 410 Central Ave

City: Lawrence State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Crawford of Great Neck Inc.

Address: 2 South Station Plaza

City: Great Neck State: New York Zip: 11021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Crawford's Espresso Bar Inc.

Address: 424 Central Ave

City: Lawrence State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Crazy Meat Corp.

Address: 189-09 Union Turnpike

City: Fresh Meadows State: New York Zip: 11366

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Crown Heights - Bunch - O- Bagels & More Inc.

Address: 361 Troy Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Crown Heights Meat Store Inc.

Address: 411 Troy Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Crown Kosher Meat Market Inc.

Address: 334 Albany Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Crunchies Deli Corp.

Address: 13 Green Avenue

City: Woodridge State: New York Zip: 12789

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Crust On J Inc.

Address: 67-11 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: CSB Food Inc.

Address: 2 Rimenov Ct.

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: D & F Kosher Fish Inc.

Address: 39 N. Myrtle Avenue

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of Khal Toras Chaim Vitznitz

Address: 20 Ashel Lane

City: Monsey      State: NY      Zip: 10952

Phone: 845-731-3700 Ext 1540      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Y. Steinmetz, Rabbi M. Kessler & Rabbi A. Y. Braunstein all are graduates from our yeshiva. They received heter horah & are all involved in kashrus in the New York area.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Khal Toras Chaim Vitznitz:

OR

2\_time(s)      per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: D & F Kosher Fish Inc.

Address: 3395 Route 55

City: White Lake State: New York Zip: 12786

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Avrohom Horowitz

Address: 45 Yale Drive

City: Monsey State: NY Zip: 10952

Phone: 914-906-5303 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Horowitz is a graduate of Viznitz in Monsey, NY. In addition to being the Rav of Eizer Lehuda a shul in Monsey, NY, he is also a certified rabbi by the New York State Department of Corrections.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Avrohom Horowitz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Danny's Smokehouse

Address: 547 Kings Highway

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Datg Company

Address: 532 Central Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Daughters of Sarah Senior Community (Massry)

Address: 180 Washington Ave

City: Albany State: New York Zip: 12203

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashruth of the Capitol District

Address: 877 Madison Ave

City: Albany State: NY Zip: 12208

Phone: 518-4801530 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashruth standards for the Vaad of the Capitol District are determined by a group of lay people from member synagogues who form the lay leadership of the Vaad. The officers of the Vaad work closely with its Rav HaMachshir to ensure a well-functioning Vaad. The Rav Hamchshir is Rabbi Moshe Bomzer who has been in kashruth for over 30 yrs.

3. The certifying individual or organization visits this establishment Vaad Hakashruth of the Capitol District:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Daughters of Sarah Senior Community

Address: 180 Washington Ave

City: Albany State: New York Zip: 12203

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashruth of the Capitol District

Address: 877 Madison Ave

City: Albany State: NY Zip: 12208

Phone: 518-4801530 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashruth standards for the Vaad of the Capitol District are determined by a group of lay people from member synagogues who form the lay leadership of the Vaad. The officers of the Vaad work closely with its Rav HaMachshir to ensure a well-functioning Vaad. The Rav Hamchshir is Rabbi Moshe Bomzer who has been in kashruth for over 30 yrs.

3. The certifying individual or organization visits this establishment Vaad Hakashruth of the Capitol District:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Dazzle Pizza Inc.

Address: 25 Spring Valley Market Pl.

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn      State: NY      Zip: 11249

Phone: 718-384-6765      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s)      per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: DDE Foods Inc.

Address: 181-26 Union Turnpike

City: Fresh Meadows State: New York Zip: 11366

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Deck Avenue J - 1410 LLC

Address: 1410 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Deck Coney Island

Address: 1775 Coney Island

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Deli 52 Food Corp.

Address: 5120 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Deli Plus Inc.

Address: 5721 18th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Delicious Monsey Inc.

Address: 8 Remsen Ave

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishel Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Delicious Shawarma LLC

Address: 2005 Victory Blvd

City: Staten Island      State: New York      Zip: 10314

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn      State: NY      Zip: 11239

Phone: 718-437-2000      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Didan Netzach LLC

Address: 10 East 48th Street

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Dips Inc.

Address: 5315 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Ditmas Cafe LLC

Address: 2 Ditmas Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Division Mini Market Inc.

Address: 126 Division Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Moses Fleischman

Address: 51 Lee Avenue

City: Brooklyn State: NY Zip: 11211

Phone: 718-344-5679 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Moses Fleishman is accustomed to the laws of Kashrus. Since his childhood he has studied in the Ultra Orthodox UTA of Satmar. He studies the talmud & Torah where the laws of kashrus are detailed. He is currently a member of the Satmar community where he continues to study the laws that pertain to kashrus.

3. The certifying individual or organization visits this establishment Self Certification - Moses Fleischman:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Dixie Ave J

Address: 1316 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: DNCO 175 LLC

Address: 1437 1st Avenue

City: Brooklyn State: New York Zip: 10021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Double Produce Corp.

Address: 330 Albany Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification- Shlomie Klein

Address: 330 Albany Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-774-7336 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Shlomie Klein is part of the Chabad community & follows their customs.

3. The certifying individual or organization visits this establishment Self Certification- Shlomie Klein:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Dougies

Address: 440 Route 52

City: Woodbourne State: New York Zip: 12788

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Dunkin Donuts

Address: 1443 York Avenue

City: New York State: New York Zip: 10075

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Dunkin Donuts

Address: 353 Amsterdam Avenue

City: New York State: New York Zip: 10024

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Bernhard Rosenberg/BEHR Kosher Supervision

Address: 5 Fairhill Road

City: Edison State: NJ Zip: 8817

Phone: 732-572-2766 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Dr. Bernhard Rosenberg was ordained by Yeshiva University, Rabbi Isaac Elchanan Theological Seminary in 1974. He has been providing kosher supervision & serving as a pulpit Rabbi since 1974.

3. The certifying individual or organization visits this establishment Rabbi Bernhard Rosenberg/BEHR Kosher Supervision:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: DYKF Inc.

Address: 164-08 69th Avenue

City: Fresh Meadows State: New York Zip: 11365

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Eliyahu Ben Haim - Beit Din Mekor Haim

Address: 84-31 117th Street

City: Richmond Hill State: NY Zip: 11418

Phone: 347-415-5681 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi E. Ben Haim is a sephardi rabbi & the Av Beit Din of Mekor Haim in Queens, NY. He was born in Israel & Studied in Yeshivat Porat Yosef . He was ordained by Rabbi Ezra Attia & very close to Rabbi Ovadia Yosef. He was a Rosh Hayeshiva in Beth Harashal & taught at Lifshitz Seminary as well as YU in NY. He is well versed in the laws of kosher supervision.

3. The certifying individual or organization visits this establishment Rabbi Eliyahu Ben Haim - Beit Din Mekor Haim:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: E & I Enterprise Corp.

Address: 65-37 99th Street

City: Rego Park State: New York Zip: 11374

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: E & L Food Market Inc.

Address: 650 Bedford Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: E & T 15th Avenue Corp.

Address: 4312 15th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: East New York Kosher Corp.

Address: 589 East New York Avenue

City: Brooklyn State: New York Zip: 11225

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Eastside DB 111 123 LLC (Limited)

Address: 1571 York Avenue

City: New York State: New York Zip: 10028

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Eastside DD 11 LLC (Limited)

Address: 355 3rd Avenue

City: New York State: New York Zip: 10010

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Eat N Run Cafe

Address: 2574 Coney Island Avenue

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Eatalyn Dairy Inc.

Address: 48 Bakertown Rd.

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Eden Food Market Inc.

Address: 3802 13th Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Amrom Roth

Address: 1227 50th Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-438-6418 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Amrom Roth received his ordination from Beit din of Karlsburg. In addition Rabbi Roth has been in kashrus for the last 20 years.

3. The certifying individual or organization visits this establishment Rabbi Amrom Roth:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Edible Arrangements #707

Address: 133-22 Springfield Blvd

City: Queens State: New York Zip: 11414

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Edible Arrangements #1187

Address: 1756 Broadway

City: New York State: New York Zip: 10019

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KOA - Rabbi Shlomo Isaacson

Address: 72 Ascension Street

City: Passaic State: NJ Zip: 7055

Phone: 973-777-0649 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi S. Isaacson has semicha from Rabbi E. Yolles ZT"L, Rabbi S.Z Friedman (Tenka Rov) & Rabbi C. Rabinowitz (Tosh). He has been involved in kashrus for the last 43yrs. working with organizations such as Saint Louis Vaad, OU, Kof K & CRC in Chicago.

3. The certifying individual or organization visits this establishment KOA - Rabbi Shlomo Isaacson:

OR

10\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Edible Arrangements #1464

Address: 1071 Gates Avenue

City: Brooklyn State: New York Zip: 11221

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Edible Arrangements

Address: 84-48 Grand Avenue

City: Flushing State: New York Zip: 11373

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KOA - Rabbi Shlomo Isaacson

Address: 72 Ascension Street

City: Passaic State: NJ Zip: 7055

Phone: 973-777-0649 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi S. Isaacson has semicha from Rabbi E. Yolles ZT"L, Rabbi S.Z Friedman (Tenka Rov) & Rabbi C. Rabinowitz (Tosh). He has been involved in kashrus for the last 43yrs. working with organizations such as Saint Louis Vaad, OU, Kof K & CRC in Chicago.

3. The certifying individual or organization visits this establishment KOA - Rabbi Shlomo Isaacson:

OR

10\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Edible Arrangements

Address: 124 Nassau Street

City: New York State: New York Zip: 10038

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KOA - Rabbi Shlomo Isaacson

Address: 72 Ascension Street

City: Passaic State: NJ Zip: 07055

Phone: 973-777-0649 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi S. Isaacson has semicha from Rabbi E. Yolles ZT"L, Rabbi S.Z Friedman (Tenka Rov) & Rabbi C. Rabinowitz (Tosh). He has been involved in kashrus for the last 43yrs. working with organizations such as Saint Louis Vaad, OU, Kof K & CRC in Chicago.

3. The certifying individual or organization visits this establishment KOA - Rabbi Shlomo Isaacson:

OR

10\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Eileen's Special Cheese Cake

Address: 17 Cleveland Place

City: New York State: New York Zip: 10012

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi David Saffra - Tablet K

Address: 8 Copperbeach Ln

City: Lawrence State: NY Zip: 11516

Phone: 516-569-9083 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Tablet K is an orthodox agency that was established over 35 years ago by Rabbi Raphael Saffra. The current Rav Hamachshirim all went to Yeshiva University & are ordained by Rabbi Aharon Ziegler & Kollel Agudath Achim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:  
OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Eli's Bagel Shop Inc.

Address: 58 N. Myrtle Ave

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Cong, Machon L'Kashrus

Address: 29 Westside Ave

City: Spring Valley      State: NY      Zip: 10977

Phone: 845-354-6632      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi M. Unger has been involved with Kashrus for over twenty five years. He certifies Ungers Fish, Dr, Praeger's Fish & Fresh & Healthy.

3. The certifying individual or organization visits this establishment Cong, Machon L'Kashrus:

OR

2\_time(s)      per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Elite Cafe Inc.

Address: 72-28 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Ella Burger Corp.

Address: 1899 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

Address: 1206 Avenue J

City: Brooklyn State: NY Zip: 11230

Phone: 347-203-0289 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Flatbush has been certifying Kosher establishments in this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kashrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Emesen LLC.

Address: 792 Eastern Parkway

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:  
OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Emona ST

Address: 2474 Butter Place

City: Bronx State: New York Zip: 10461

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Emunah Holdings C

Address: 1418 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: EOM Grocery Inc.

Address: 1507 40th Street

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: EP & SP Foods LLC

Address: 1424 Elm Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Essen Deli Inc.

Address: 1359 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Evergreen Kosher - Uptown

Address: 1581 Route 202

City: Pomona State: New York Zip: 10970

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Chaim Meyer Wagshal

Address: 25 Monsey Blvd.

City: Monsey State: NY Zip: 10952

Phone: 845-444-6070 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Certifying food according to the highest standard expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square). Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Chaim Meyer Wagshal:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Evergreen Kosher

Address: 59 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Chaim Meyer Wagshal

Address: 25 Monsey Blvd.

City: Monsey State: NY Zip: 10952

Phone: 845-444-6070 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Certifying food according to the highest standard expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square). Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Chaim Meyer Wagshal:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Excellent Kosher Bakery Inc.

Address: 3008 Avenue M

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Usher Eckstein

Address: 1435 51 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-854-3030 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Exclusive Glatt Supermarket Inc.

Address: 66-06 99th Street

City: Rego Park State: New York Zip: 11374

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Express Kosher Food Inc.

Address: 329 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Exxon on the Hill Inc.

Address: 165 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: F& H Kosher Supermarket Inc.

Address: 120 Lee Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: F & M Dagan Dairy Inc.

Address: 4820 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: F-3 Restaurant Group LLC

Address: 455 Route 306

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Fairway Like No Other Market

Address: 2316 12th Ave

City: New York State: New York Zip: 10027

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kof - K

Address: 201 The Plaza

City: Teaneck State: NJ Zip:7666

Phone: (201) 837-0126 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kof - K is directed by a staff of Kosher food production specialist, each an expert in various aspects of the food industry. Kof - K has an international network of regional coordinators and rabbinic representatives, all of them strictly Orthodox in their personal practice and synagogue affiliation.

3. The certifying individual or organization visits this establishment Kof - K:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Fairway Like No Other Market

Address: 847 Pelham Parkway

City: Pelham Manor      State: New York      Zip: 10027

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kof - K

Address: 201 The Plaza

City: Teaneck      State: NJ      Zip:7666

Phone: (201) 837-0126      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kof - K is directed by a staff of Kosher food production specialist, each an expert in various aspects of the food industry. Kof - K has an international network of regional coordinators and rabbinic representatives, all of them strictly Orthodox in their personal practice and synagogue affiliation.

3. The certifying individual or organization visits this establishment Kof - K:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Fairway Like No Other Market

Address: 1258 Corporate Drive

City: Westbury State: New York Zip: 11590

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kof - K

Address: 201 The Plaza

City: Teaneck State: NJ Zip:7666

Phone: (201) 837-0126 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kof - K is directed by a staff of Kosher food production specialist, each an expert in various aspects of the food industry. Kof - K has an international network of regional coordinators and rabbinic representatives, all of them strictly Orthodox in their personal practice and synagogue affiliation.

3. The certifying individual or organization visits this establishment Kof - K:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Falk Bros Inc.

Address: 131 Acres Road

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Falko Bakery Shop Inc.

Address: 683A Myrtle Avenue

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Fallsburg Bagels & Bakery Inc.

Address: 5692 Route 42

City: Fallsburg State: New York Zip: 12733

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Fallburg Bagels LLC

Address: 4602 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner  
Kosher Registration Form for Establishments

1. Name of Establishment: Famous Fish of Monsey

Address: 84 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Wettenstein

Address: 12 Maple Terrace

City: Monsey State: NY Zip: 10952

Phone: 845-425-2491 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Tovia Wettenstein has over 20 yrs. of experience in the field of kashruth. He is the Dayan of Belez in Monsey & received semicha from Belez beis din of Israel & the Debrzin Rav.

3. The certifying individual or organization visits this establishment Rabbi Wettenstein:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: FBM Sales Corp.

Address: 4702 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certified - Rabbi Avrohom Friedlander

Address: 1157 51 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-438-5419 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi A. Freidlander learned in Chasan Soferor H.S & then went onto learn in Kollel for a number of years. He received semicha from the Madtisdorfer Rav, & Rabbi Yechezkel Roth. In addition, he is a member of the Hisachdus Harabonim - CRC

3. The certifying individual or organization visits this establishment Self Certified - Rabbi Avrohom Friedlander:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Feder Supermarket Inc.

Address: 12 Hayes Court

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Fers I LLC

Address: 400 Willis Avenue

City: Roslyn State: New York Zip: 11577

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Asher Schechter

Address: 70 -17 173rd Street

City: Flushing State: NY Zip: 11365

Phone: 718-228-8677 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Schechter is a musmach of Yeshiva Torah Vodaath. He has served as a orthodox pulpit rabbi in Oceanside, Merrick, Long Island, Fair Lawn & Hillcrest. In addition, he is a member of Agudas HaRabonim & Young Israel Council of Rabbis. He has been involved in kashrus for more than 25 yrs.

3. The certifying individual or organization visits this establishment Rabbi Asher Schechter:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Fini LLC

Address: 481 Route 306

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Moses Rosner

Address: 15 Cedar Lane

City: Monsey State: NY Zip: 10952

Phone: 845-425-8222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Rosner received smicha from Rabbi Yosef Grunwald of Pupa, Rabbi Yisochor Ber Rottenberg of Voidislov & Rabbi Moshe Stern (Debricin). Rabbi Rosner has been in the field of Kashrus for more than 25 years & continues to certify establishments in the Monsey area.

3. The certifying individual or organization visits this establishment Rabbi Moses Rosner:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Fireside Holdings LLC

Address: 59 Rt. 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Fischer Bros & Leslie Inc.

Address: 230 W. 72nd Street

City: New York State: New York Zip: 10023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Fish Gourmet

Address: 239 Lee Avenue

City: Brooklyn State: New York Zip: 11206

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus D'Khal Yetev Lev D'Satmar

Address: 181 Keap Street

City: Brooklyn State: NY Zip: 11211

Phone: 718-338-1130 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Satmar is under the leadership of the Chief Rabbis of Satmar - Rabbi Y.C.M. Friedman, Rabbi S.L. Weinberger, Rabbi Z.L. Fulon & Rabbi C.D. Katz. They appointed Rabbi Y. Lieberman to spearhead the Kashrus division. Rabbi Y. Lieberman ensures the highest standard of kashrus for the Satmar Community.

3. The certifying individual or organization visits this establishment Vaad Hakashrus D'Khal Yetev Lev D'Satmar:  
OR

0\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Fish Net BP Inc.

Address: 1280 43rd Street

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Usher Eckstein

Address: 1435 51 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-854-3030 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Fish Plate LLC

Address: 140 Central Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Fish to Dish

Address: 5516 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Usher Eckstein

Address: 1435 51 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-854-3030 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Five Town Kosher Meat Inc.

Address: 1324 Peninsula Blvd

City: Hewlitt State: New York Zip: 11557

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: FKB Donuts of Hewlett

Address: 31 Franklin Ave

City: Hewlett State: New York Zip: 11557

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Asher Schechter

Address: 70 -17 173rd Street

City: Flushing State: NY Zip: 11365

Phone: 718-228-8677 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Schechter is a musmach of Yeshiva Torah Vodaath. He has served as a orthodox pulpit rabbi in Oceanside, Merrick, Long Island, Fair Lawn & Hillcrest. In addition, he is a member of Agudas HaRabonim & Young Israel Council of Rabbis. He has been involved in kashrus for more than 25 yrs.

3. The certifying individual or organization visits this establishment Rabbi Asher Schechter:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Flagship SB Amsterdam NY LLC

Address: 413 Amsterdam Avenue

City: New York State: New York Zip: 10024

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Flagship SB NY LLC

Address: 81 Lexington Avenue

City: New York State: New York Zip: 10024

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Flatwood Pizza - Shalva 96

Address: 432 Main Street

City: Woodbourne State: New York Zip: 12788

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Pinchus Horowitz

Address: 1218 52nd Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-438-8462 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Pinchus Horowitz is known as the Custer Rav. He received semicha from Yeshivas Ponovezh in Eretz Yisroel & is the Rav of Congregation Khal Yeraim Chust of Boro Park in Brooklyn NY. In addition, he is the Director & the Rabbinic Administrator of Certified Kosher Underwriters (CKU) in Brooklyn & has been involved in kashrus since the early 1970's.

3. The certifying individual or organization visits this establishment Rabbi Pinchus Horowitz:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Flavors in Fallsburg

Address: 5206 Main Street

City: South Fallsburg State: New York Zip: 12779

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Fleigman Eatery Inc.

Address: 5502 18th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Flushing Supermarket Inc.

Address: 72-51 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Food Station Inc.

Address: 701 Bedford Avenue

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Foodland Mini Mart

Address: 204 Cortelyou Road

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Louis Gross

Address: 9 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 917-748-8913 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Louis Gross learned in Yeshiva Pupa & is affiliated with Congregation Kehilas Yaakov - Pupa. He is well versed in the laws of Kosher Law.

3. The certifying individual or organization visits this establishment Self Certification - Louis Gross:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Forjay Eatery Corp.

Address: 554 W. Broadway

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Fortune Sushi Inc.

Address: 181-24 Union Turnpike

City: Fresh Meadows State: New York Zip: 11366

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Fresh Fish N Grill Inc.

Address: 1280 43rd Street

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Usher Eckstein

Address: 1435 51 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-854-3030 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Freund's Sushi & Grill Inc.

Address: 4305 15th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi N.E. Teitelbaum - Volove

Address: 5808 11 Avenue

City: Brooklyn State: NY Zip: 11219

Phone: 718-436-4685 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N.E. Teitelbaum learned in Satmar, Sharei Yoisher under Rabbi Kopelman & Navardik. In addition, he has practiced kashrus under the guidance of his father - the Nirbater Rav for 10 years & has been in kashrus since 1975 continuously.

3. The certifying individual or organization visits this establishment Rabbi N.E. Teitelbaum - Volove:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: G & G Foods & Dairy Inc.

Address: 5025 18th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Gabriella's Pastry Inc.

Address: 100-28 Queens Blvd

City: Rego Park      State: New York      Zip: 11375

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi David Saffra - Tablet K

Address: 8 Copperbeach Ln

City: Lawrence      State: NY      Zip: 11516

Phone: 516-569-9083      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Tablet K is an orthodox agency that was established over 35 years ago by Rabbi Raphael Saffra. The current Rav Hamachshirim all went to Yeshiva University & are ordained by Rabbi Aharon Ziegler & Kollel Agudath Achim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:

OR

1\_time(s)    per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Gambos Bakery

Address: 432 State Route 52

City: Woodbourne State: New York Zip: 12788

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Gan Yisroel

Address: 487 Parksville

City: Parksville State: New York Zip: 12768

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certifying - Rabbi Shlomo Futerfas

Address: 487 Parksville

City: Parksville State: NY Zip: 12768

Phone: 718-207-9848 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Shlomo Futerfas has semicha from Ohel Menachem in Crown Heights & is well educated in the laws of Kosher. He has been the cook in the camp for over 25 yrs.

3. The certifying individual or organization visits this establishment Self Certifying - Rabbi Shlomo Futerfas:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Garden of Eat In - Corp.

Address: 1416 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Gebeks USA INC

Address: 701 Bedford Avenue

City: Brooklyn State: New York Zip: 11206

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Gebeks USA INC

Address: 153 Clymer Street

City: Brooklyn State: New York Zip: 11206

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Gebeks USA INC

Address: 299 Heyward Street

City: Brooklyn State: New York Zip: 11206

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Gefen Foos Inc.

Address: 407 Mill Road

City: Hewlett State: New York Zip: 11557

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Ges Bakery

Address: 5115 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Geshmake Fish Corp.

Address: 513 W. 236 Street

City: Bronx State: New York Zip: 10403

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harobbonim of Riverdale

Address: Riverdale Jewish Center - 3700 Independence Avenue

City: Bronx State: NY Zip: 10463

Phone: 718 -548 -1850 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: G G Woodmere LLC

Address: 1030 Railroad Avenue

City: Woodmere State: New York Zip: 11598

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: GK Grill LLC

Address: 150 West 46th Street

City: New York State: New York Zip: 10036

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Glatt 59 LLC - Rendeivous

Address: 250 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Glatt 59 LLC

Address: 250 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Glatt Coney II Inc.

Address: 1558 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Glatt Kosher Family Inc.

Address: 4305 18th Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Glatt KYO Japannese Restaurant

Address: 419 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Glatt Mart Inc.

Address: 1205 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

Address: 1206 Avenue J

City: Brooklyn State: NY Zip: 11230

Phone: 347-203-0289 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Flatbush has been certifying Kosher establishments in this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kashrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Glauber's Bakery Inc.

Address: 126 Maple Avenue

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey      State: NY      Zip: 10952

Phone: 845-425-7516      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: GN Pizza Corp.

Address: 770 Middleneck Road

City: Great Neck State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: GNN SQR Inc.

Address: 566 Middleneck Rd

City: Great Neck State: New York Zip: 11023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: GNSZ LLC

Address: 1357 Fulton Street

City: Brooklyn State: New York Zip: 11216

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Gobos Cafe of Borogh Park Inc

Address: 5424 New Utrech Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Goldberger's Grocery

Address: 188 Division Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yitzchok Aaron Goldberger

Address: 1556 53rd Avenue

City: Brooklyn State: NY Zip: 11219

Phone: 718-387-7538 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Y. A. Goldberger learned & received Smicha from the Pupa Kollel on 110 Penn Street Brooklyn NY. He continues to learn at Beth Din Tzedek of Bais Hatalmud L'Horoa Karlburg.

3. The certifying individual or organization visits this establishment Rabbi Yitzchok Aaron Goldberger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Golden Ring Inc.

Address: 595 Bedford Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Goldman Grocery

Address: 38 Joyland Road

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Pinchas Goldman

Address: 38 Joyland Road

City: Monticello State: NY Zip: 12701

Phone: 917-569-4790 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Pinchas Goldman learned the laws of Kosher & discusses issues of kashruth with the Bobov Rav, Square Dayan & Rabbi Greenstein.

3. The certifying individual or organization visits this establishment Pinchas Goldman:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Gombos Hemishe Bakery

Address: 432 Route 52

City: Woodbourne State: New York Zip: 12788

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Gombos Hemishe Bakery

Address: 5230 Main Street

City: South Fallsburg State: New York Zip: 12779

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Gomzos Bake Shop

Address: 328 Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Gotta Getta Bagel of Woodmere Inc.

Address: 1039 Broadway

City: Woodmere State: New York Zip: 11598

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

OR

3\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Gourmet On J Inc.

Address: 1412 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Greatneck Chocolate Factory LLC

Address: 24 Middleneck Road

City: Great Neck      State: New York      Zip: 11021

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi David Saffra - Tablet K

Address: 8 Copperbeach Ln

City: Lawrence      State: NY      Zip: 11516

Phone: 516-569-9083      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Tablet K is an orthodox agency that was established over 35 years ago by Rabbi Raphael Saffra. The current Rav Hamachshirim all went to Yeshiva University & are ordained by Rabbi Aharon Ziegler & Kollel Agudath Achim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:

OR

1\_time(s)    per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Great Neck Maxell Fortune Rest. LLC

Address: 505 - 507 Middleneck Road

City: Great Neck State: New York Zip: 11023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Green & Ackerman Pizza

Address: 216 Ross Street

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Greenfeld Benard

Address: 5118 - 5124 12th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Shlomie Fried

Address: 5118 - 5124 12th Avenue

City: Brooklyn State: NY Zip: 11219

Phone: 646-373-1494 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Shlomie Fried learned in UTA where he studied the laws of kosher. He has been eating kosher his whole life & feels competent in the laws of kosher.

3. The certifying individual or organization visits this establishment Self Certification - Shlomie Fried:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Greenfelds LLC

Address: 13 Greenfeild Rd

City: Woodridge State: New York Zip: 12789

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Aaron Teitelbaum

Address: 1617 46th Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-851-1221 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Greenfelds LLC

Address: 128 Lee Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Aaron Teitelbaum

Address: 1617 46th Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-851-1221 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Greenfresh Supermarket Inc.

Address: 3711 Route 42

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Grill Express Inc.

Address: 71-28 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Grill Time of Great Neck LLC

Address: 90 Middleneck RD

City: Great Neck State: New York Zip: 11021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Gross Bake Shop

Address: 5406 16th Ave

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Gruber Vending Corp.

Address: 40 Middleneck Road

City: Great Neck State: New York Zip: 11021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Hadar Geulah

Address: 5914 18th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Haim Intl. Health Food Market Inc.

Address: 141-04 77RD

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Haimoff Group Inc.

Address: 72- 28 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Har Nof Grocery Inc.

Address: 4607 Route 42

City: Kiamisha Lake State: New York Zip: 12751

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certifying - Nachman Friedman

Address: 1340 53rd Street

City: Brooklyn State: NY Zip: 11219

Phone: 347-526-5367 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Nachman Friedman has been learning in rabbinical schools such as Yagdil Torah & Mesivta Bais Yisroel. He is knowledgeable with the kosher dietary laws set out in the Torah.

3. The certifying individual or organization visits this establishment Self Certifying - Nachman Friedman:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Hatzlacha Appetizing

Address: Hatzlacha Appetizing

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Hatzlacha Meat Market Inc.

Address: 2 Garfield Road

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Cong. Bnai Yoel

Address: 411 County Route 105

City: Monroe State: NY Zip: 10950

Phone: 845-783-1010 Email:

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Vaad of Kashrus is under the auspices of Rabbi S. Waldman They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment Cong. Bnai Yoel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Hatzlacha Supermarket

Address: 744 Bedford Ave

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Hatzlacha Supermarket

Address: 80 West Street

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Hatzlocha Bakery Corp.

Address: 80 West Street

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Hatzlocho Gas Inc.

Address: 425 State Route 208

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Health Peak Inc.

Address: 5416 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Heimish Gourmet Food Inc.

Address: 147 Division Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Heshe & David Supermarket Inc.

Address: 4510 18th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Holtzman & Paris

Address: 5313 13th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Home Style Family Food Inc.

Address: 5009 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Luzer Eichenstein

Address: 5021 16th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 718-633-8984 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Luzer Eichenstein received semicha from Rabbi Yechezkel Roth of Korlsburg. He works very closely with the Nirbarter Rav & is part of the Satmar community in Boro Park, NY.

3. The certifying individual or organization visits this establishment Rabbi Luzer Eichenstein:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Hot Bagel Inc.

Address: 65 Lee Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: House Of Subs Inc.

Address: 579B Middleneck Road

City: Great Neck State: New York Zip: 11023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Hungarian Bakery Inc.

Address: 17 Garfeild Road

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Hunki's ECF Inc.

Address: 338 Hempstead Avenue

City: West Hempstead State: New York Zip: 11552

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: I & D Glatt Inc.

Address: 482 Avenue P

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

Address: 1206 Avenue J

City: Brooklyn State: NY Zip: 11230

Phone: 347-203-0289 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Flatbush has been certifying Kosher establishments in this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kashrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: I & D Glatt Market Inc.

Address: 327 Hempstead Avenue

City: West Hempstead State: New York Zip: 11552

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

Address: 1206 Avenue J

City: Brooklyn State: NY Zip: 11230

Phone: 347-203-0289 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Flatbush has been certifying Kosher establishments in this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kashrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: I & R Kosher Grocery Inc.

Address: 65-47 99th Street

City: Rego Park State: New York Zip: 11374

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Ice Cream Center & Cafe Inc.

Address: 4511 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Ice Cream House on 36th street LLC

Address: 2 Church Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ice Cream House on Ave M LLC

Address: 1725 Ave M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Usher Eckstein

Address: 1435 51 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-854-3030 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Ice Cream House on Bedford LLC

Address: 873 Bedford Ave

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Usher Eckstein

Address: 1435 51 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-854-3030 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Icy Summit Treats Inc.

Address: 421 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: IDP & CBW Food LLC

Address: 2835 Nostrand Avenue

City: Brooklyn State: New York Zip: 11229

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

Address: 1206 Avenue J

City: Brooklyn State: NY Zip: 11230

Phone: 347-203-0289 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Flatbush has been certifying Kosher establishments in this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kashrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Illes Kosher Poultry

Address: 5502 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Imperial Kosher Food

Address: 352 Roebling Street

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: nsomina Cookies 79th LLC

Address: 405 Amsterdam Avenue

City: New York State: New York Zip: 10024

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: IYH Deals Inc.

Address: 33 Dinev Rd

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Izzy's BBQ Inc.

Address: 397 Troy Avenue

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: J & Sons Bakery Corp.

Address: 1124 Avenue J

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: J & A Glatt Meat - The Prime Cut

Address: 431 Avenue U

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Jacob's Kitchen Inc.

Address: 688 Central Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Jadeusa 8 Inc.

Address: 3555 Johnson Avenue

City: Bronx State: New York Zip: 10463

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Jamy Capitol Partners LLC

Address: 509 Middleneck Road

City: Great Neck      State: New York      Zip: 11023

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing      State: NY      Zip: 11367

Phone: 718-520-9060      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: JC Meats Corp.

Address: 5010 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Aaron Teitelbaum

Address: 1617 46th Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-851-1221 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: JCA / Camp Redad

Address: 207 Anawana Lake Road

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Shia Kaufman

Address: 583 Flushing Avenue

City: Brooklyn State: NY Zip: 11206

Phone: 718 - 486 - 8010 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Shia Kaufman learned in yeshiva D' Satmar & Mochon Torah L'Horah & received semicha from Rabbi A.T. Wosner in Monsey, NY. He is now one of the dayanim in Williamsburg, New York.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Shia Kaufman:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Jep of Cong. Long Island

Address: 5755 Route 42

City: Fallsburg State: New York Zip: 12733

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Dovid Shenker

Address: 110 Rockaway Turnpike

City: Lawrence State: NY Zip: 11559

Phone: 516-374-3790 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Dovid Shenker is a musmach of Yeshiva Torah Vodaath & is well versed in the law of Kosher.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Dovid Shenker:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: JERSI LLC - Bagel Boss

Address: 400 Willis Avenue

City: Roslyn Heights      State: New York      Zip: 11577

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Asher Schechter

Address: 70 -17 173rd Street

City: Flushing      State: NY      Zip: 11365

Phone: 718-228-8677      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Schechter is a musmach of Yeshiva Torah Vodaath. He has served as a orthodox pulpit rabbi in Oceanside, Merrick, Long Island, Fair Lawn & Hillcrest. In addition, he is a member of Agudas HaRabonim & Young Israel Council of Rabbis. He has been involved in kashrus for more than 25 yrs.

3. The certifying individual or organization visits this establishment Rabbi Asher Schechter:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Jerusalem Bagels Inc.

Address: 6448 108th Street

City: Forest Hills State: New York Zip: 11375

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Jewel Bagel Corp.

Address: 6948 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Jewelberg Inc.

Address: 6944 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Jewmex Food Inc.

Address: 143 Washington Avenue

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: JII Food Corp.

Address: 1424 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: JII Woodbourne Corp.

Address: Main Street

City: Woodbourne State: New York Zip: 12788

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: JM Westly LLC

Address: 455 Route 306

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Joseph Korn Bake Shoppe Inc.

Address: 454 Bedford Avenue

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Josef Korn Bake Shop Inc.

Address: 341 Central Ave

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Joseph Korn Bake Shop Inc.

Address: 4322 15th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Joseph Korn Bake Shop Inc.

Address: 5004 16th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Joseph Korn Bake Shop Inc.

Address: 4317 18th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Joseph On J Inc.

Address: 1202 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

Address: 1206 Avenue J

City: Brooklyn State: NY Zip: 11230

Phone: 347-203-0289 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Flatbush has been certifying Kosher establishments in this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kashrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: JTED 46 Inc.

Address: 8 West 46 Street

City: New York State: New York Zip: 10017

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: JTED 56 Inc.

Address: 672 Lexington Ave

City: New York State: New York Zip: 10022

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Jus Bar LLC

Address: 2166 East 5th Street

City: New York State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Jus Bar LLC

Address: 2184 McDonald Avenue

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Jus By Julie LLC

Address: 523 A Central Avenue

City: Cedarhurst      State: New York      Zip: 11223

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York      State: NY      Zip: 10004

Phone: 212-563-4000      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: JYM Pizza LLC

Address: 1387 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: K Art Food Inc.

Address: 419 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishel HersHKowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kabob Sir Inc.

Address: 497 Middleneck Road

City: Great Neck      State: New York      Zip: 11201

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Badatz Mekor Haim - NY

Address: 84-31 117 Street

City: Richmond Hill      State: NY      Zip: 11418

Phone: 646-368-0412      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Eliyahu Ben - Chaim is the chief Sephardi rabbi. He is the Av Beit Din of Mekor Haim. Rabbi E. Ben-Chaim studied in Yeshivat Porat Yosef & recieved semicha from Rabbi Ezra Attia. Rabbi E. Ben-Chaim has been the spiritual leader of the Mashadi Persian Jewry since 1979. He has lectured in many Jewish schools & communities.

3. The certifying individual or organization visits this establishment Badatz Mekor Haim - NY:

OR

1\_time(s)    per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Kaff Bakery Inc.

Address: 2914 Avenue J

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Kaff Bakery Inc.

Address: 1815 Avenue M

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Kahan Grocery

Address: 268 Marcy Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Sam Lefkowitz

Address: 226 Hooper Street

City: Brooklyn State: NY Zip: 11211

Phone: 718-384-4759 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Sam Lefkowitz is a Satmar Chosid. He learned in the United Talmudic Academy & is well versed in the laws of Kosher.

3. The certifying individual or organization visits this establishment Self Certification - Sam Lefkowitz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Kapao II Inc.

Address: 455 Route 306

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Kapao III Inc.

Address: 1621 Route 202

City: Pomona State: New York Zip: 10970

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kavunas Halev

Address: 252 Ferndale Loomis Road

City: Liberty State: New York Zip: 12754

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi S. Lichter

Address: 252 Ferndale Loomis Road

City: Liberty State: NY Zip: 12754

Phone: 718-494-2529 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Lichter received semicha from the Kasho rav & is well versed in the halchos of kashrus. He has studied topics relating to kosher for the past 20 years.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi S. Lichter:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: KD Kosher Inc. (Sushi)

Address: 101-10 Queens Blvd

City: Forest Hills State: New York Zip: 11375

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: KD Kosher Inc. - King David

Address: 101-10 Queens Blvd

City: Forest Hills State: New York Zip: 11375

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Badatz Mekor Haim - NY

Address: 84-31 117 Street

City: Richmond Hill State: NY Zip: 11418

Phone: 646-368-0412 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Eliyahu Ben - Chaim is the chief Sephardi rabbi. He is the Av Beit Din of Mekor Haim. Rabbi E. Ben-Chaim studied in Yeshivat Porat Yosef & recieved semicha from Rabbi Ezra Attia. Rabbi E. Ben-Chaim has been the spiritual leader of the Mashadi Persian Jewry since 1979. He has lectured in many Jewish schools & communities.

3. The certifying individual or organization visits this establishment Badatz Mekor Haim - NY:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kehila Butcher Store Corp.

Address: 1183 49th Street

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Wagshal - NSK

Address: 8 Truman Avenue

City: Spring Valley State: NY Zip: 10977

Phone: 845-354-5120 Email:

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square). Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Wagshal - NSK:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Kerestier Coffee Inc.

Address: 419 Bedford Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Keser Shem Tov Manor Inc.

Address: 5326 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: KF Retail, LLC

Address: 137 Spruce Street

City: Cedarhurst      State: New York      Zip: 11516

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn      State: NY      Zip: 11516

Phone: 516-569-4536      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: KGM Glatt Inc.

Address: 936 Kings Hwy

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Khal Divrei Chaim

Address: 86 West Shore Road

City: Kauneonga Lake State: New York Zip: 12749

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Noach Strobel

Address: 1131 39 Street

City: Brooklyn State: NY Zip: 12187

Phone: 917-417-2986 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Noach Strobel learned in Mesivta Sanz - Klausenberg in Union City & is well versed in the halchos of kashrus.

3. The certifying individual or organization visits this establishment Self Certification - Noach Strobel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: King David Bakery Inc.

Address: 67-03 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: King of Delancy NY Inc.

Address: 712 Country Road 104

City: Loch Sheldrake State: New York Zip: 12759

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Kings Highway Glatt

Address: 497 Kings Highway

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kings Hwy Pizza Inc.

Address: 1626 East 16th Street

City: Brooklyn State: New York Zip: 11229

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kings Kitchen Corp.

Address: 934 Kings Hwy

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kingston Bake Shop

Address: 380 Kingston Avenue

City: Brooklyn State: New York Zip: 11225

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Beth Din of Crown Heights

Address: 390 A Kingston Avenue

City: New York State: NY Zip: 11213

Phone: 718-773-0186 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din of Crown Heights has been active since 1986. Its members are elected by the residents of Crown Heights. The Beth Din is currently spear headed by Rav Aharon Y. Schwei & Rav Yosef Y. Braun. The Vaad Hakashrus only certifies food that is pas yisroel, bishul yisroel & cholov yisroel.

3. The certifying individual or organization visits this establishment Beth Din of Crown Heights:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kingston Meats

Address: 385 Kingston Avenue

City: Brooklyn State: New York Zip: 11225

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: New York State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Kingway Pizza Inc.

Address: 1387 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kiryas Joel Meat Market Inc.

Address: 51 Forest Road Ste. 214

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kiryas Yoel Bakery

Address: 51 Forest Road

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kiryas Yoel Dairy Inc.

Address: 51 Forest Road

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Kis Bagels Inc.

Address: 1011 Oyster Bay Road

City: E. Norwich State: New York Zip: 11732

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Asher Schechter

Address: 70 -17 173rd Street

City: Flushing State: NY Zip: 11365

Phone: 718-228-8677 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Schechter is a musmach of Yeshiva Torah Vodaath. He has served as a orthodox pulpit rabbi in Oceanside, Merrick, Long Island, Fair Lawn & Hillcrest. In addition, he is a member of Agudas HaRabonim & Young Israel Council of Rabbis. He has been involved in kashrus for more than 25 yrs.

3. The certifying individual or organization visits this establishment Rabbi Asher Schechter:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: KJ Deli

Address: 51 Forest Road

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: KJ Grand Food Market Inc.

Address: 51 Forest Road

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: KJ Meats of Monsey

Address: 51 Forest Road

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: KJ Munch A Brunch

Address: 11 Ruzhin Rd.

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: KJ Vendors Inc.

Address: 28 Van Buren Drive

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: KL Gourmet LLC

Address: 308 Saddle River Rd

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Klein George & Irene

Address: 4304 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kleins Oh Nuts Inc.

Address: 1503 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: KO - FRO Foods Inc.

Address: 4418 18th Ave

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Koffiko Inc.

Address: 266 Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Kohn's Fresh Fish

Address: 25 Main Street

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Cheskel Gold

Address: 92 Saddle River Road

City: Monsey State: NY Zip: 10952

Phone: 845-356-0933 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Cheskel Gold received semicha from Rabbi Roth - Karlsburg Rav in Brooklyn, NY. In addition, he is the rav of Sharei Chesed & has been involved in kashrus for a number of years.

3. The certifying individual or organization visits this establishment Rabbi Cheskel Gold:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Kollel Food Inc.

Address: 529 Empire Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Kollel Grocery

Address: 176 River Road

City: 176 River Road    State: New York    Zip: 12789

Phone: Blank    Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Jacob Rottenberg

Address: 1 Gorlitz Ct. #101

City: Monroe    State: NY    Zip: 10950

Phone: 845-662-1116    Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Jacob Rottenberg is a Satmar Chosid. He learned in the Mesivta of London & in the United Talmudic Academy of Monroe NY.

3. The certifying individual or organization visits this establishment Self Certification - Jacob Rottenberg:

OR

1\_time(s)    per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kosher Bagel Hole Inc.

Address: 1423 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Bravo Pizza

Address: 902 Kings Highway

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Cabana Inc.

Address: 495 Bellmore Ave

City: East Meadow State: New York Zip: 11554

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Class Inc./ Glatt A La Carte

Address: 5123 18th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kosher Convenience

Address: 1304 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Bais Din Tzedek D' Flatbush

Address: 1206 Ave M

City: Brooklyn State: NY Zip: 11230

Phone: 718-974-9124 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Bais Din Tzedek D' Flatbush is spear headed by Rabbi Hirsch Shapiro who is the Av Bais Din. All the rabbis associated with the Bais Din Tzedek are top experts in the field of halacha. The yeshivos associated with the Bais Din Tzedek are Satmar, Pupa, Torah Vodaath & New Square. In addition, the Bais Din Tzedek maintains a international halachic hotline.

3. The certifying individual or organization visits this establishment Bais Din Tzedek D' Flatbush:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Corner Supermarket

Address: 2055 McDonald Avenue

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Asher Hachuel

Address: 508 Ave M

City: Brooklyn State: NY Zip: 11230

Phone: 718-382-6063 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Asher Hachuel is a graduate of the Mirrer Yeshiva in Brooklyn, NY. He has been in the field of kashruth for the past 20 years in the Sephardic community.

3. The certifying individual or organization visits this establishment Rabbi Asher Hachuel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Discount LLC

Address: 4909 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kosher Express Staten Island LLC.

Address: 326 Bradley Avenue

City: Staten Island      State: New York      Zip: 10314

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn      State: NY      Zip: 11239

Phone: 718-437-2000      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Fish Corner

Address: 414 Flushing Avenue

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Fish

Address: 62 Reagan Rd Unit 4A

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey      State: NY      Zip: 10952

Phone: 845-425-7516      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Food Inc.

Address: 90-21 63rd Drive

City: Rego Park State: New York Zip: 11374

Phone: Email:

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Food To Go Inc.

Address: 485 Middleneck Road

City: Great Neck State: New York Zip: 11023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The Kosher Garden Inc.

Address: 286 E. Broadway

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Kosher Garden Inc.

Address: 13 Greenfield Rd

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kosher Gifts Com Inc.

Address: 27 Orchard Street #203

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kosher Gifts .Com - Sweet Expressions

Address: 310 Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: New York State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Grill Inc.

Address: 868 Bedford Avenue

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kosher Inn/ Shalva 96

Address: 432 Main Street

City: Woodbourne State: New York Zip: 12788

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Pinchus Horowitz

Address: 1218 52nd Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-438-8462 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Pinchus Horowitz is known as the Custer Rav. He received semicha from Yeshivas Ponovezh in Eretz Yisroel & is the Rav of Congregation Khal Yeraim Chust of Boro Park in Brooklyn NY. In addition, he is the Director & the Rabbinic Administrator of Certified Kosher Underwriters (CKU) in Brooklyn & has been involved in kashrus since the early 1970's.

3. The certifying individual or organization visits this establishment Rabbi Pinchus Horowitz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kosher Market Place Inc.

Address: 2442 Broadway

City: New York State: New York Zip: 10025

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Mehadrin Karshrus

Address: 276 Riverside Drive

City: New York State: NY Zip: 10025

Phone: 212-866-3442 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Mehadrin Kashrus is a community based kosher supervision agency, directed by Rabbi Avrohom Marmorstein, rabbi of Kehilas Minchas Chinuch of the Westside in Manhattan. All establishments serving meat must have a mashigiach temidi on premises. Rabbi Marmorstein is a graduate of Yeshiva of Gatehead & Beth Medrash Govoha in Lakewood N.J.

3. The certifying individual or organization visits this establishment Mehadrin Karshrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Kosher Mart Inc.

Address: 53 Parker

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher on the Go Inc.

Address: 112 Spring Street

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Zenta Kashrus Corp. - Rabbi B. Teitelbaum

Address: 13 Zenta Rd.

City: Monroe State: NY Zip: 10950

Phone: 845-782-4615 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Teitelbaum has worked in kashrus for almost 20 years. He was trained by his father Rabbi Nuchem Teitelbaum & graduated from UTA in Boro Park & Monroe. In addition, he received semicha from Rabbi Y. Weiss of Yerusalem.

3. The certifying individual or organization visits this establishment Zenta Kashrus Corp. - Rabbi B. Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Palace Inc.

Address: 250 E. Broadway

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: KP NY Operations LLC

Address: 99 Lexington Avenue

City: New York State: New York Zip: 10016

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Krohn Brothers LLC

Address: 441 Route 52

City: Woodbourne      State: New York      Zip: 12788

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: North American Kosher - Rabbi Aaron Simkin

Address: 21363 Lassen Street

City: Chatsworth      State: CA      Zip: 91311

Phone: 818-629-2770      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Simkin received semicha from Yeshiva Yitzchok Elchanan (YU). He also learned in Mir in Israel & Yeshiva University of Los Angeles.

3. The certifying individual or organization visits this establishment North American Kosher - Rabbi Aaron Simkin:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Krohn Brothers LLC

Address: 566 Central Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Krusty Foods Inc.

Address: 442 Central Ave

City: Cedarhurst      State: New York      Zip: 11516

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn      State: NY      Zip: 11516

Phone: 516-569-4536      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: KY Fish

Address: 53 Forest Road #101

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: L & I Food Center Inc.

Address: 98-106 Queens Blvd

City: Rego Park State: New York Zip: 11374

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: L&K Supermarket

Address: 73 Division

City: Brooklyn State: New York Zip: 11249

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: LA Cambid LLC

Address: 1794 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: La Cuisine Food LLC

Address: 1911 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: La Gatte Pizza Inc.

Address: 1324 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Lesova Corp

Address: 126 Maple Avenue

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Moses Rosner

Address: 15 Cedar Lane

City: Monsey State: NY Zip: 10952

Phone: 845-425-8222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Rosner received smicha from Rabbi Yosef Grunwald of Pupa, Rabbi Yisochor Ber Rottenberg of Voidislov & Rabbi Moshe Stern (Debricin). Rabbi Rosner has been in the field of Kashrus for more than 25 years & continues to certify establishments in the Monsey area.

3. The certifying individual or organization visits this establishment Rabbi Moses Rosner:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: La Sova Inc

Address: 35 Jefferson Avenue

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Wagshal - NSK

Address: 8 Truman Avenue

City: Spring Valley      State: NY      Zip: 10977

Phone: 845-354-5120      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square). Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Wagshal - NSK:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Lafa Bar & Grill Inc.

Address: 1326 Peninsula Blvd

City: Hewlett State: New York Zip: 11557

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Lapina World Inc.

Address: 414 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: LBT Foods Inc.

Address: 128 Cedarhurst Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: LCGY Bakery Inc.

Address: 4809 New Utrecht Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Le Chocolat LTD - Monsey

Address: 41 Main Street

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Asher May

Address: 1 Louis Avenue

City: Monsey State: NY Zip: 10952

Phone: 845-352-3210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Shlomo Breslauer Tz"l was the Rav of Congregation Bais Teffilah in Monsey for the past 40 years. He learned in Torah Vodas & Bais Medrash Gevoah in Lakewood, NJ. In addition, he received semicha from his father Rabbi Yehudah Breslauer & Rabbi Newshloss of New Square. Rabbi A. May took over after Rabbi S. Bresslaur passed away in the winter of 2019.

3. The certifying individual or organization visits this establishment Rabbi Asher May:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Lee Avenue Supermarket

Address: 68 Lee Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Yisroel Lefkowitz

Address: 35 Heyward Street

City: Brooklyn State: NY Zip: 11211

Phone: 718-388-9864 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yisroel Lefkowitz learned in United Satmar Academy & is an active member in the Satmar community for the last 50 yrs.

3. The certifying individual or organization visits this establishment Self Certification - Yisroel Lefkowitz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Lee Heyward Grocery Inc.

Address: 198 Lee Avenue

City: Brooklyn State: New York Zip: 11206

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self -Certifying - Joseph Weinberger

Address: 76 Morton Street

City: Brooklyn State: NY Zip: 11249

Phone: 718-963-3837 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Joseph learned in Yeshiva Viznitz in Israel & is a member of Khal Tzemach Tzadik Viznitz in Williamsburg.

3. The certifying individual or organization visits this establishment Self -Certifying - Joseph Weinberger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Lee On Grill Inc.

Address: 108 Lee Ave

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: LFM Fish Inc.

Address: 208 Division Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Liberty Save Rite Supermarket Inc.

Address: 1885 Route 52

City: Liberty State: New York Zip: 12754

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Lipman's Kosher Market Inc.

Address: 1482 Monroe Avenue

City: Rochester State: New York Zip: 14618

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: BVK - Buffalo Vaad

Address: 105 Maple Road

City: Willamsville State: NY Zip: 14221

Phone: 716-634-3990 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Moshe Taub received Yadin Yadin from the Lakewood Yeshiva (BMG) & was trained by Rabbi M. Levin from the COR. He is the Rav of Young Israel of Buffalo & is a member of AKO. In addition, he is a weekly columnist in the international magazine, Ami, & was awarded Rabbi of the Year in 2005.

3. The certifying individual or organization visits this establishment BVK - Buffalo Vaad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: LK Pizza Inc.

Address: 1885 Route 52

City: Liberty State: New York Zip: 12754

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: LYD LLC/ Corner Cafe

Address: 3718 Riverdale Avenue

City: Bronx State: New York Zip: 10463

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harobbonim of Riverdale

Address: Riverdale Jewish Center - 3700 Independence Avenue

City: Bronx State: NY Zip: 10463

Phone: 718 -548 -1850 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: M& D Grocery Inc

Address: 2640 Nostrand Avenue

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: M&S Kollel Candy Store Inc.

Address: 44 Jefferson Avenue

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - David Pal

Address: 602 Wilson Avenue

City: Spring Valley      State: NY      Zip: 10977

Phone: 845-499-7847      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

David Pal is well versed in the laws of Kosher. He studied Kosher for a number of years.

3. The certifying individual or organization visits this establishment Self Certification - David Pal:

OR

1\_time(s)    per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: M&L Food Store Inc.

Address: 51 Forest Road

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Macaron Paris

Address: 617 West 46th Street

City: Brooklyn State: New York Zip: 10036

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Manche Keren Hatorah

Address: 408 Hamilton Road

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Mordechai S. Pollak

Address: 408 Hamilton Road

City: Monticello State: NY Zip: 12701

Phone: 845-796-1324 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Mordechai Pollack is part of the Satmar community where he studied for a number of years. He received semicha from the Nitra Rov & is now practicing as a Dayan in Beth Din M'Chon La'Horah in Monsey, NY.

3. The certifying individual or organization visits this establishment Mordechai S. Pollak:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Machne Gila

Address: 5335 Route 55

City: Liberty State: New York Zip: 12754

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Machnei Yaakov Yosef

Address: 248 Kelly Bridge Road

City: Swan Lake      State: New York      Zip: 12783

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Dovid Reichman

Address: 248 Kelly Bridge Road

City: Swan Lake      State: NY      Zip: 12783

Phone: 347-726-1525      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Dovid Reichman is part of the New Square community. He is a rebbe in the yeshiva & the mashgiach in the kitchen for the summer camp. He learned in Shar Yosher under Rabbi Rosenbloom & received semicha from Rabbi Goldminzer.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Dovid Reichman:  
OR

1\_time(s)    per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Madanim Fish Inc.

Address: 51 Forest Road

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Madanim Supermarket Inc

Address: 18 Washington Ave

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Wagshal - NSK

Address: 8 Truman Avenue

City: Spring Valley      State: NY      Zip: 10977

Phone: 845-354-5120      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square). Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Wagshal - NSK:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Madas Woodland Inc.

Address: 1627 Hillside Ave

City: New Hyde Park      State: New York      Zip: 11040

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn      State: NY      Zip: 11204

Phone: 718-232-4275      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s)      per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Main House BBQ

Address: 6001 Strickland Avenue

City: Brooklyn State: New York Zip: 11234

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Main Street Pizza

Address: 3711 Route 52

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Main Street Pizza

Address: 4682 Route 42

City: S. Fallsburg      State: New York      Zip: 12779

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey      State: NY      Zip: 10952

Phone: 845-425-7516      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Main Street Bagels Inc.

Address: 72- 26 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Main Street Salad Corp.

Address: 69-44 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Mak Foods Corp.

Address: 5685 Riverdale Ave

City: Bronx State: New York Zip: 10471

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Makolet Yerushalim Inc.

Address: 727 Avenue U

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certifying - Eli Balas

Address: 727 Avenue U

City: Brooklyn State: NY Zip: 11223

Phone: 917-291-5547 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Being close to my Synagogue which is Chesed Avraham has taught me a lot in terms of kashrus. I attend prayers & I'm Shomer Shabbat. I have been in the food business for the last 10 years.

3. The certifying individual or organization visits this establishment Self Certifying - Eli Balas:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Maleks HCDC

Address: 1795 Monroe Avenue

City: Rochester State: New York Zip: 14618

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Avi Kilimnick

Address: 1161 Monroe Ave

City: Rochester State: NY Zip: 14620

Phone: 585-314-3629 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Avi Kilimnick studied in Yeshiva University & received his ordination from there. In addition, he has over 10 yrs over kosher supervision in the Rochester community.

3. The certifying individual or organization visits this establishment Rabbi Avi Kilimnick:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Malimos Deli Corp.

Address: 80-02 Surrey Place

City: Jamaica State: New York Zip: 11432

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi David Saffra - Tablet K

Address: 8 Copperbeach Ln

City: Lawrence State: NY Zip: 11516

Phone: 516-569-9083 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Tablet K is an orthodox agency that was established over 35 years ago by Rabbi Raphael Saffra. The current Rav Hamachshirim all went to Yeshiva University & are ordained by Rabbi Aharon Ziegler & Kollel Agudath Achim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Mama Shnitzel Inc.

Address: 100 -22 67th Street

City: Rego Park      State: New York      Zip: 11374

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing      State: NY      Zip: 11367

Phone: 718-520-9060      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Mandarin Chinese LLC

Address: 106 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Mandarin Express

Address: 287 East Broadway

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Manna Kosher Pizza Inc.

Address: 68-28 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Manns Cave LLC

Address: 1621 Route 202

City: Pomona State: New York Zip: 10977

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Maoz 71st Street

Address: 2047 Broadway

City: New York State: New York Zip: 10023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Maoz Roosevelt Field

Address: 630 Old Country Road

City: Garden City State: New York Zip: 11530

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Maoz TZ LLC

Address: 558 7th Ave

City: New York State: New York Zip: 10018

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Maoz Union Square

Address: 38 Union Square

City: New York State: New York Zip: 10003

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Marav USA LLC

Address: 44 Spring Valley Market Place

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn      State: NY      Zip: 11249

Phone: 718-384-6765      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Marav USA LLC

Address: 1245 61st Street

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Marbia L Sova

Address: 51 Forest Rd.

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Marcy Fruit Market Corp.

Address: 308 Marcy Ave

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Meilech Spitzer

Address: 308 Marcy Ave

City: Brooklyn State: NY Zip: 11211

Phone: 718-782-6417 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Meilech Spitzer is a graduate of Yeshiva United Torah Academy & is a member of Congregation Tolath Yaakov.

3. The certifying individual or organization visits this establishment Self Certification - Meilech Spitzer:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Marcy Gardens Supermarket

Address: 415 Marcy Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self-Certifying - Mordechai Weiss

Address: 415 Marcy Ave

City: Brooklyn State: NY Zip: 11211

Phone: 718-782-0726 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Mordechai learned the laws of Kosher & is affiliated with the Satmar community. In addition, he worked in kashrus under the Kof K for 13 yrs.

3. The certifying individual or organization visits this establishment Self-Certifying - Mordechai Weiss:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Marcy Grocery Inc.

Address: 287 Marcy Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self -Certifying - Chaim Lichman

Address: 342 Marcy Avenue

City: Brooklyn State: NY Zip: 11211

Phone: 718-486-0735 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Chaim learned in Yeshiva Yetev Lev & Kollel Metziumim & is part of the Satmar Community.

3. The certifying individual or organization visits this establishment Self -Certifying - Chaim Lichman:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Tortilla Villa (dba Nummies Bakery)

Address: 32 Leone Lane

City: Chester State: New York Zip: 10918

Phone: 860-884-9466 Email: jscavo11181@gmail.com

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-907-9535 Email: OK.Org

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Marj Distributors Inc.

Address: 1461 Weaver St.

City: Scarsdale State: New York Zip: 10583

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Masbia of Flatbush

Address: 1372 Coney Island

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Masbr LLC

Address: 11 Broadway

City: Brooklyn State: New York Zip: 10004

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Masgad Corp.

Address: 102-39 Queens Blvd

City: Forest Hills State: New York Zip: 11375

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mashuguna Max's Delicious Juices LLC

Address: 122 Greenwich Ave

City: New York State: New York Zip: 10011

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Mastroianni Bros. Bakery

Address: 51 Opus Blvd.

City: Schenectady      State: New York      Zip: 12306

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashruth of the Capitol District

Address: 877 Madison Ave

City: Albany      State: NY      Zip: 12208

Phone: 518-4801530      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashruth standards for the Vaad of the Capitol District are determined by a group of lay people from member synagogues who form the lay leadership of the Vaad. The officers of the Vaad work closely with its Rav HaMachshir to ensure a well- functioning Vaad. The Rav Hamchshir is Rabbi Moshe Bomzer who has been in kashruth for over 30 yrs.

3. The certifying individual or organization visits this establishment Vaad Hakashruth of the Capitol District:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Matto MGMT NY LLC

Address: 8 West 46th Street

City: New York State: New York Zip: 10036

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mazel Fish Inc.

Address: 51 Forest Road

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Mazel Fish Inc.

Address: 230 W. 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Mazel Food LLC

Address: 481 Route 306

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Mazel V' Bracha Inc.

Address: 18 Broadway

City: Woodridge State: New York Zip: 12789

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Mazel/Fortune 108 Restaurant Corp.

Address: 64-34 108-St

City: Forest Hills State: New York Zip: 11375

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Mazone Grocery Inc.

Address: 5430 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Meat & Life Inc.

Address: 72-10 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Mechel's Take Out & Deli LLC

Address: 421 RT 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Cong, Machon L'Kashrus

Address: 29 Westside Ave

City: Spring Valley State: NY Zip: 10977

Phone: 845-354-6632 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi M. Unger has been involved with Kashrus for over twenty five years. He certifies Ungers Fish, Dr, Praeger's Fish & Fresh & Healthy.

3. The certifying individual or organization visits this establishment Cong, Machon L'Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Mechy's Gourmet on J

Address: 1412 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Mega Mart LLC

Address: 700 Myrtle

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Mehadrin Meats Corp.

Address: 4809 18th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Mehbisar Inc.

Address: 75 N. Station Plaza

City: Great Neck State: New York Zip: 11021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Mehudar Meats Poultry & More LLC

Address: 4013 13th Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Usher Eckstein

Address: 1435 51 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-854-3030 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Meisners Kosher Prepared Food Inc.

Address: 2924 Ave I

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Meisners

Address: 341 Central Ave

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Menchem's Delight Inc.

Address: 419 Bedford Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Meal Mart - Mendelson Food

Address: 14 Lee Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Aaron Teitelbaum

Address: 1617 46th Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-851-1221 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Teitelbaum received smicha Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Mendicino Anthony

Address: 14 College Road

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Aron Lankry

Address: 18 Forshay Road

City: Monsey State: NY Zip: 10952

Phone: 305-332-3311 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi A. Lankry was ordained by the Chief Rabbinate of Israel. He served as the Rabbi of Beit Edmund J. Safra in Florida for 7 years. He now is the Rabbi of Bais Medrash Ohr Chaim in Monsey NY.

3. The certifying individual or organization visits this establishment Rabbi Aron Lankry:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Meru Foods Food Inc.

Address: 5410 New Utrecht

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Mesivta Meor Hatorah

Address: 1069 38th Street

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Burich Godlewsky

Address: 1151 46th Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-438-1050 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Burich Godlewsky received semicha from Rabbi Rosenblum. Rabbi B. Godlewsky is well versed with the Gemerah & Halachaic topics pertaining to kashrus. In 2009 Rabbi B. Godlewsky was hired to maintain the kashrus standard for this Yeshiva.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Burich Godlewsky:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Middleneck Foods Corp.

Address: 85 Middleneck RD

City: Great Neck State: New York Zip: 11021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Middleneck Glatt Inc.

Address: 501 Middleneck Rd

City: Great Neck State: New York Zip: 11023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Middleneck Supermarket Inc.

Address: 533 Middleneck Road

City: Great Neck State: New York Zip: 11023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Mike's Italian Kitchen LLC

Address: 654 Amsterdam Avenue

City: New York State: New York Zip: 10025

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Mikey Dubb's Frozen Custard LLC

Address: 1282 North Ave

City: New Rochelle State: New York Zip: 10804

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmuel Greenberg

Address: 1301 North Ave

City: New Rochelle State: NY Zip: 10804

Phone: 914-714-9165 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi S. Greenberg received his ordination from Rabbi Moshe Feinstein & is the rabbi of Young Israel of White Plains.

3. The certifying individual or organization visits this establishment Rabbi Shmuel Greenberg:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Milk N Honey

Address: 12 East 46th Street

City: New York State: New York Zip: 10017

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Milk Street Cafe

Address: 40 Wall Street

City: New York State: New York Zip: 10005

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Mill Basin Kosher Deli

Address: 5823 Avenue T

City: Brooklyn State: New York Zip: 11234

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Mini Market Plus Inc.

Address: 10 Harrison Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Martin Walter

Address: 199 Lee Avenue

City: Brooklyn State: NY Zip: 11211

Phone: 917-613-9242 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Martin is a member of the Satmar Kehillah. He learned in Satmar & Beth Medrash Elyon & is well versed in kosher law.

3. The certifying individual or organization visits this establishment Self Certification - Martin Walter:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: MJS Cohen Inc

Address: 305 Central Ave

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: MLM Cuisine LLC

Address: 127 East 54th Street

City: New York State: New York Zip: 10022

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: MMR Food Services LLC

Address: 1202 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: MND Gourmet Enterprises Inc.

Address: 63-06 Woodhaven Blvd

City: Rego Park State: New York Zip: 11374

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Moisha's Kosher Discount Supermarket INC

Address: 315 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Cong. Chemed of Nitra - Rabbi M.M. Weissmandel

Address: 21 Park Lane

City: Monsey State: NY Zip: 10952

Phone: 845-352-7612 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The congregation was founded in 1947 in the USA for Hungarian Jewry. The focus was to rebuild the Nitra Jewish community. The kashrus division was formed to ensure the proper requirements (the highest standard) for the Nitra community. We currently have 7 supermarkets under our hashkacha in NY & NJ. Moshia Discount, KRM, Kosher Palace, Rubaskin, All Fresh, Shlomies Kosher World, Seasons, Brachs & Season (Passaic).

3. The certifying individual or organization visits this establishment Cong. Chemed of Nitra - Rabbi M.M. Weissmandel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Momi Restaurant Inc.

Address: 189-23 Union Turnpike

City: Fresh Meadows State: New York Zip: 11366

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Monsey Glatt Kosher

Address: 190 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Monsey Take Out of RC Inc.

Address: 46 Main Street

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Cong, Machon L'Kashrus

Address: 29 Westside Ave

City: Spring Valley State: NY Zip: 10977

Phone: 845-354-6632 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi M. Unger has been involved with Kashrus for over twenty five years. He certifies Ungers Fish, Dr, Praeger's Fish & Fresh & Healthy.

3. The certifying individual or organization visits this establishment Cong, Machon L'Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Morris Food Inc.

Address: 40 Camp Morris Road

City: Woodridge State: New York Zip: 12789

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Mordechai Greenfield

Address: 787 East 3rd Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-633-0262 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Mordechai Greenfield has semicha from Torah Voddath.

3. The certifying individual or organization visits this establishment Self Certification - Mordechai Greenfield:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Mos Disa Corp.

Address: 3530 Johnson Avenue

City: Bronx State: New York Zip: 10463

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Mosdos Noam Elimelech

Address: 22 Mount Hope Road

City: Swan Lake State: New York Zip: 12783

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Moses Peking Inc.

Address: 550713th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Moss Cafe LLC

Address: 3260 Johnson Avenue

City: Bronx State: New York Zip: 10463

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harobbonim of Riverdale

Address: Riverdale Jewish Center - 3700 Independence Avenue

City: Bronx State: NY Zip: 10463

Phone: 718 -548 -1850 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mountain Fruit of Ave M

Address: 1523 Avenue M

City: Brokklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mountain Kosher Food Corp

Address: 286 East Broadway

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Cong. Chemed of Nitra - Rabbi M.M. Weissmandel

Address: 21 Park Lane

City: Monsey State: NY Zip: 10952

Phone: 845-352-7612 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The congregation was founded in 1947 in the USA for Hungarian Jewry. The focus was to rebuild the Nitra Jewish community. The kashrus division was formed to ensure the proper requirements (the highest standard) for the Nitra community. We currently have 7 supermarkets under our hashkacha in NY & NJ. Moshia Discount, KRM, Kosher Palace, Rubaskin, All Fresh, Shlomies Kosher World, Seasons, Brachs & Season (Passaic).

3. The certifying individual or organization visits this establishment Cong. Chemed of Nitra - Rabbi M.M. Weissmandel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Mozzarella NY LLC

Address: 608 Central Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Mozzarella on 13th Corp.

Address: 5114 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Mozzarella

Address: 264 Lee Ave

City: Brooklyn State: New York Zip: 11206

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Mr. Nosh

Address: 3323 Avenue N

City: Brooklyn State: New York Zip: 11234

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: MS Food Center Corp.

Address: 4502 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Ms Heimishe Bakery Inc.

Address: 1321 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Munch Place Inc.

Address: 105 -25 64th RD

City: Forest Hills State: New York Zip: 11375

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: My Favorite Caterers Inc.

Address: 770 Middleneck Rd

City: Great Neck State: New York Zip: 11024

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: My Harvest LLC

Address: 5 Heyward Street

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: My Most Favorite 72nd Street Corp.

Address: 247 W. 72nd Street

City: New York State: New York Zip: 10023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-907-9535 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: My Most Favorite Dessert

Address: 37-22 13th Street

City: Long Island State: New York Zip: 11101

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-907-9535 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Myrtle Plaza Grocery Inc.

Address: 659 Myrtle Avenue

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Joel

Address: 659 Myrtle Avenue

City: Brooklyn State: NY Zip: 11205

Phone: 917-648-8910 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Joel was raised in a warm Jewish home in Williamsburg NY. He attended UTA where he received his education & guidance for kosher law.

3. The certifying individual or organization visits this establishment Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Nady Food LLC

Address: 313 Kingston Avenue

City: Brooklyn State: New York Zip: 11225

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Naim Kosher Pizza Inc.

Address: 3904 15th Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Nargila Place Inc.

Address: 1599 York Avenue

City: New York State: New York Zip: 10028

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-907-9535 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Natural Treats Inc.- Bazel Kosher Ice Cream Truck #1

Address: 272 Kingston Ave

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Natural Treats Inc.- Bazel Kosher Ice Cream Truck #2

Address: 272 Kingston Ave

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Natural Treats Inc.- Bazel Kosher Ice Cream Truck #3

Address: 272 Kingston Ave

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Natural Treats Inc.- Bazel Kosher Ice Cream Truck #4

Address: 272 Kingston Ave

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Natural Treats Inc.- Bazel Kosher Ice Cream Truck #5

Address: 272 Kingston Ave

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Natural Treats Inc.- Bazel Kosher Ice Cream Truck #6

Address: 272 Kingston Ave

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Natural Treats Inc.- Bazel Kosher Ice Cream Truck #7

Address: 272 Kingston Ave

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: NBA Glatt Market Inc.

Address: 185-02 Union Turnpike

City: Flushing State: New York Zip: 11366

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Nehorai Corp.

Address: 59 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Moses Rosner

Address: 15 Cedar Lane

City: Monsey State: NY Zip: 10952

Phone: 845-425-8222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Rosner received smicha from Rabbi Yosef Grunwald of Pupa, Rabbi Yisochor Ber Rottenberg of Voidislov & Rabbi Moshe Stern (Debricin). Rabbi Rosner has been in the field of Kashrus for more than 25 years & continues to certify establishments in the Monsey area.

3. The certifying individual or organization visits this establishment Rabbi Moses Rosner:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Nehorai Meir Corp.

Address: 459 Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 1518 President Street

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Crown Heights uses highly qualified Rabbis such as Rabbi Avraham Osdoba & Rabbi Shlomo Segal. Rabbi A. Osdoba has been involved in kashrus for over 55 yrs. & since 1986 has been a senior member of the Beis Din of Crown Heights. At times the Vaad also uses the services of Rabbi Yosef Heller & Rabbi Yitzchok Raitport. Rabbi Berel Levertov is the kashrus administrator.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Neil Foods Inc.

Address: 72-27 37th Street

City: Jackson Heights State: New York Zip: 11372

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Net Cost Market

Address: 97-10 Queens Blvd

City: New York State: New York Zip: 10374

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: New 5 Town Mazel - Fortune Restaurant Corp.

Address: 367 Central Ave

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: New City Kosher Deli Inc.

Address: 282 South Main Street

City: New City State: New York Zip: 10956

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: New Jords LLC

Address: 13 Greenfield Road

City: Woodridge State: New York Zip: 12789

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: New Square Fish Market Inc

Address: 14 Adams Lane

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Wagshal - NSK

Address: 8 Truman Avenue

City: Spring Valley      State: NY      Zip: 10977

Phone: 845-354-5120      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square). Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Wagshal - NSK:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: New York Gourmet Butcher

Address: 351 Troy Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 1518 President Street

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Crown Heights uses highly qualified Rabbis such as Rabbi Avraham Osdoba & Rabbi Shlomo Segal. Rabbi A. Osdoba has been involved in kashrus for over 55 yrs. & since 1986 has been a senior member of the Beis Din of Crown Heights. At times the Vaad also uses the services of Rabbi Yosef Heller & Rabbi Yitzchok Raitport. Rabbi Berel Levertov is the kashrus administrator.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Nish Nush

Address: 41 John Street

City: New York State: New York Zip: 10038

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Nish Nush

Address: 88 Reade Street

City: New York State: New York Zip: 10013

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Nobel Fish LLC

Address: 1012 E. 15th

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Noir Bakery Inc.

Address: 25 Cuttermill Road

City: Great Neck State: New York Zip: 11021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Noribar 13th Inc.

Address: 5401 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Noribar Sushi Inc.

Address: 326 Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 1518 President Street

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Crown Heights uses highly qualified Rabbis such as Rabbi Avraham Osdoba & Rabbi Shlomo Segal. Rabbi A. Osdoba has been involved in kashrus for over 55 yrs. & since 1986 has been a senior member of the Beis Din of Crown Heights. At times the Vaad also uses the services of Rabbi Yosef Heller & Rabbi Yitzchok Raitport. Rabbi Berel Levertov is the kashrus administrator.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Nosh & Bagel II Inc.

Address: 5721 16th Ave

City: Brooklyn State: New York Zip: 11202

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Nosh Express Inc.

Address: 2817 Nostrand Avenue

City: Brooklyn State: New York Zip: 11229

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: NS Supermarket Inc.

Address: 55 Jefferson

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Dovid Rosenblum

Address: 72 Garfield Rd

City: Spring Valley      State: NY      Zip: 10977

Phone: 845-721-1808      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Dovid Rosenblum learned in Yeshiva of New Square. He received semicha from Merkaz Hokoliliom of New Square. He remains part of the New Square Community

3. The certifying individual or organization visits this establishment Self Certification - Dovid Rosenblum:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: NS Sushi LLC

Address: 343 Broadway

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Nussy's Cuisine Inc.

Address: 41 Main Street

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Aaron Teitelbaum

Address: 1617 46th Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-851-1221 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Nuts Factory

Address: 2335 New Hyde Park Avenue

City: New Hyde Park      State: New York      Zip: 11042

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York      State: NY      Zip: 10024

Phone: 917-405-7222      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s)      per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Nuts Galore LLC,  
Address: 4710-16th Avenue  
City: Brooklyn State: New York Zip: 11204  
Phone: Blank Email: Blank
  
2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum  
Address: 1452 55 Street  
City: Brooklyn State: NY Zip: 11219  
Phone: 718-972-2210 Email: Blank  

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.
  
3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR  
1\_time(s) per Weekly \_\_\_\_
  
4. All meat sold or served by this establishment \_N/A.  
Describe soaking and salting process: N/A
  
5. Is Kosher food sold or served Exclusively? Yes  
Establishment selling and serving both kosher and nonkosher food must complete the following:
  - a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
  - b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
  - c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
  - d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: NY Kao Sushi Inc.

Address: 1320 East 19th Street

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: NY Sea World Inc.

Address: 5115 13th Avenue

City: Brooklyn State: New York Zip: 11214

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: NYC Froyo LLC - 16 Handles

Address: 1569 2nd Ave

City: New York State: New York Zip: 10028

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: NYC Froyo LLC - 16 Handles

Address: 2600 Broadway

City: New York State: New York Zip: 10025

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: NYC Froyo LLC - 16 Handles

Address: 325 Amsterdam Ave

City: New York State: New York Zip: 10023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: NYC Froyo LLC - 16 Handles

Address: 1161 1st Ave

City: New York State: New York Zip: 10065

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Oasis Catering Inc.

Address: 302 Central Ave

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Ocean Fresh Fish Market

Address: 230 Route 59

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe      State: NY      Zip: 10950

Phone: 845-774-4040      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Ocean Treasures LLC

Address: 4021 18th Ave

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Oh Nuts Inc.

Address: 1503 Ave J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-907-9535 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Oh Nuts Inc.

Address: 4923 13th Ave

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-907-9535 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Oh Nuts Inc.

Address: 480 Central Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-907-9535 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Oh Nuts Inc.

Address: 120-65 168th Street

City: Jamaica State: New York Zip: 11434

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-907-9535 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Oh Nuts Inc.

Address: 69 RT 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-907-9535 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Old Willi Food

Address: 192 Clymer Street

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Pinchus Frankel

Address: 815 Bedford Ave

City: Brooklyn State: NY Zip: 11205

Phone: 347-678-2686 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Pinchus Frankel was born & raised in Kiryas Joel. He learned in the Satmar Yeshiva. He now lives in Williamsburg, NY.

3. The certifying individual or organization visits this establishment Self Certification - Pinchus Frankel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Olive Tree New York Inc.

Address: 2811 Nostrand Avenue

City: Brooklyn State: New York Zip: 11229

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Olympic Pita Coney Island Corp

Address: 1419 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Oma Grill Inc.

Address: 492 Hempstead Avenue

City: West Hempstead State: New York Zip: 11552

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Oneg Bakery

Address: 4 Waverly Avenue

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Oneg Butcher Shop Inc.

Address: 45 Jefferson Ave

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Chaim Meyer Wagshal

Address: 25 Monsey Blvd.

City: Monsey      State: NY      Zip: 10952

Phone: 845-444-6070      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square). Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Chaim Meyer Wagshal:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Organic Circle

Address: 1415 Ave M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: O's Natural Food Inc.

Address: 683 Myrtle Avenue

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: OTG Eats Inc.

Address: 3611 14th Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: OZ Baking Company Inc.

Address: 114 Middle Neck Road

City: Great Neck State: New York Zip: 11201

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Panini La Cafe Inc.

Address: 45 Lee Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Panino LLC

Address: 83 Franklin Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Panino Take Out Corp.

Address: 5401 13th Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Para Food Inc.

Address: 486 - 488 Hempstead Ave

City: West Hempstead State: New York Zip: 11552

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Paradise Fruit Inc.

Address: 4712 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Paradise Wholesale Industries Inc.

Address: 560 Central Ave

City: Cedarhurst      State: New York      Zip: 11516

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn      State: NY      Zip: 11516

Phone: 516-569-4536      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Park Bakery Corp.

Address: 2926 Avenue I

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Park Bakery Corp.

Address: 2286 Nostrand Ave

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Park East Butchers & Fine FDS

Address: 1623 2nd Avenue

City: New York State: New York Zip: 10028

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kof - K

Address: 201 The Plaza

City: Teaneck State: NJ Zip:7666

Phone: (201) 837-0126 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kof - K is directed by a staff of Kosher food production specialist, each an expert in various aspects of the food industry. Kof - K has an international network of regional coordinators and rabbinic representatives, all of them strictly Orthodox in their personal practice and synagogue affiliation.

3. The certifying individual or organization visits this establishment Kof - K:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Park East Kosher

Address: 1733 1st Avenue

City: New York State: New York Zip: 10028

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kof - K

Address: 201 The Plaza

City: Teaneck State: NJ Zip:7666

Phone: (201) 837-0126 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kof - K is directed by a staff of Kosher food production specialist, each an expert in various aspects of the food industry. Kof - K has an international network of regional coordinators and rabbinic representatives, all of them strictly Orthodox in their personal practice and synagogue affiliation.

3. The certifying individual or organization visits this establishment Kof - K:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Park Fish Market Inc.

Address: 458 Park Avenue

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Usher Mann

Address: 680 Myrtle Avenue

City: Brooklyn State: NY Zip: 11205

Phone: 718-757-8432 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Usher Mann learned in Yeshiva Nitra & in the Satmar Kollel for 23 yrs. He was ordained by three rabbonim. Rabbi Fishel Hershkowitz, Rabbi Shulam Kraus & Rabbi Shlomo Leib Weinberger. Rabbi U. Mann is the Dayan & Rov of the Satmar Kehilah on Myrtle Avenue. In addition, he is the machbar of two seforim.

3. The certifying individual or organization visits this establishment Rabbi Usher Mann:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Park Hyo Joong

Address: 1602 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Pastrami Leasehold LLC

Address: 1125 Lexington Avenue

City: New York State: New York Zip: 10075

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Jonah Phillips - Self Certification

Address: 1991 Broadway Apt 10 B

City: New York State: NY Zip: 10023

Phone: 917-359-3432 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Jonah Phillips attended Joshua Hershel School in NYC as a result is extremely familiar with Jewish & kosher protocols & law. In addition, he maintains a kosher kitchen in his private residence.

3. The certifying individual or organization visits this establishment Jonah Phillips - Self Certification:

OR

3\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Pastrami Queen

Address: 138 West 72nd Street

City: New York State: New York Zip: 10023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Jonah Phillips - Self Certification

Address: 1991 Broadway Apt 10 B

City: New York State: NY Zip: 10023

Phone: 917-359-3432 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Jonah Phillips attended Joshua Hershel School in NYC as a result is extremely familiar with Jewish & kosher protocols & law. In addition, he maintains a kosher kitchen in his private residence.

3. The certifying individual or organization visits this establishment Jonah Phillips - Self Certification:

OR

3\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Pavilion 39 LTD

Address: 1478 39th Street

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Payam Inc.

Address: 32 W. 39th Street

City: New York State: New York Zip: 10018

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Paz Place Corp.

Address: 2668 Nostrand Avenue

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: PC Franchise Ventures 501 LLC

Address: 398 Audubon Avenue

City: New York State: New York Zip: 10025

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: PG Hospitality Inc.

Address: 1603 Second Avenue

City: New York State: New York Zip: 10028

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: PGB 38 LLC

Address: 1572 Second Avenue

City: New York State: New York Zip: 10028

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Pier 18 Fish Market Inc.

Address: 4904 18th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pineapple Supermarket LLC

Address: 20 Mezritch

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Wagshal - NSK

Address: 8 Truman Avenue

City: Spring Valley      State: NY      Zip: 10977

Phone: 845-354-5120      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square). Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Wagshal - NSK:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Pinny's Take Out Inc.

Address: 5421 New Utrecht Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Aaron Teitelbaum

Address: 1617 46th Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-851-1221 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Pita Concept Corp

Address: 408 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Horowitz

Address: 1259 42nd Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-871-2903 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Horowitz is the rav of Congregation Divrei Simcha in Brooklyn for the past forty five years. In addition he is a graduate of Beis Medrash Elyon & recieved semicha from Rabbi N. Horowitz of Monsey

3. The certifying individual or organization visits this establishment Rabbi Horowitz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Pita Hut LLC

Address: 212 West 80th Street

City: New York State: New York Zip: 10024

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Mehadrin Karshrus

Address: 276 Riverside Drive

City: New York State: NY Zip: 10025

Phone: 212-866-3442 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Mehadrin Kashrus is a community based kosher supervision agency, directed by Rabbi Avrohom Marmorstein, rabbi of Kehilas Minchas Chinuch of the Westside in Manhattan. All establishments serving meat must have a mashigiach temidi on premises. Rabbi Marmorstein is a graduate of Yeshiva of Gatehead & Beth Medrash Govoha in Lakewood N.J.

3. The certifying individual or organization visits this establishment Mehadrin Karshrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Pizza & Borekas Inc.

Address: 580 Central Ave

City: Cedarhurst      State: New York      Zip: 11516

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn      State: NY      Zip: 11516

Phone: 516-569-4536      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: La Gatte Pizza Inc.

Address: 1324 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Pizza Gourmet

Address: 1312 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Pizza L & M Corp.

Address: 1568 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Pizza Palace Cafe LLC

Address: 63-60 108th Street

City: Forest Hills State: New York Zip: 11375

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Pizza RM Inc.

Address: 4502 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Pizzabou

Address: 395 Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Pizzal'e

Address: 560 Central Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Pizzamen LLC

Address: 1701 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pop450 LLC

Address: 296 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Popbar

Address: 5 Carmine Street

City: New York State: New York Zip: 10014

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Posner's Food Center Inc.

Address: 4310 15th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Prestige Bakery Inc.

Address: 1720 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

Address: 1206 Avenue J

City: Brooklyn State: NY Zip: 11230

Phone: 347-203-0289 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Flatbush has been certifying Kosher establishments in this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kashrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Primavera Kosher LLC (Meat)

Address: 97 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Primavera Kosher LLC

Address: 97 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Prime By Ari

Address: 5010 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Aaron Teitelbaum

Address: 1617 46th Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-851-1221 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: PTSG Trading LLC

Address: 4302 14th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Vosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Pupa Kosher Butcher Corp.

Address: 118 Division Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of Kehilah Yaakov of Pupa

Address: 658 Bedford Avenue

City: Brooklyn State: NY Zip: 11249

Phone: 347-640-3198 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Vaad Hakashrus of Pupa is a division of Beth Din of Kehilath Yaakov of Pupa. It consists of a group of Rabbis who are students of Rabbi Yosef Grunwald Zt"l. Rabbi A. Grunwald is currently the head of the organization & adheres to all of the standards of Rabbi Y. Grunwald Zt"l.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Kehilah Yaakov of Pupa:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: PY Deli Bros Inc.

Address: 552 West 235 Street

City: Bronx State: New York Zip: 10463

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Yuval Dekel

Address: 552 West 235th Street

City: Bronx State: NY Zip: 10463

Phone: 718-548-4534 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yuval was born in Israel. He studied at the Kinneret school. He was taught the laws of kosher & is fluent in Hebrew.

3. The certifying individual or organization visits this establishment Self Certification - Yuval Dekel:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Quality Bakers of New York Inc.

Address: 89-14 130 Street

City: Richmond Hill State: New York Zip: 11418

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Quality Fish Market Inc.

Address: 5021 New Utrecht Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Queens Kosher Market Inc.

Address: 72-68 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Queens Kosher Pita Bakery Inc.

Address: 68-34 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: R. Gross Dairy Kosher Restaurant Inc.

Address: 1372 Broadway

City: New York State: New York Zip: 10018

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Rainbow Distributors Inc.

Address: 842 Hemstead Avenue

City: West Hempstead State: New York Zip: 11552

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kof - K

Address: 201 The Plaza

City: Teaneck State: NJ Zip:7666

Phone: (201) 837-0126 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kof - K is directed by a staff of Kosher food production specialist, each an expert in various aspects of the food industry. Kof - K has an international network of regional coordinators and rabbinic representatives, all of them strictly Orthodox in their personal practice and synagogue affiliation.

3. The certifying individual or organization visits this establishment Kof - K:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Rainbow Paper Sales Inc.

Address: 1482 Coney Island

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Baruch Teitelbaum

Address: 13 Zenta Rd.

City: Monroe State: NY Zip: 10950

Phone: 845-782-4615 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Baruch Teitelbaum is involved with Kashrus for almost 20 years. He received semicha from Rabbi Yitzchok Weiss, Rabbi Moshe Frind & Rabbi Aaron. In addition, he is trained by Rabbi Nuchem Teitelbaum & is part of the Satmar community. Teitelbaum.

3. The certifying individual or organization visits this establishment Rabbi Baruch Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Rainbow Paper Sales Inc.

Address: 1465 38th Street

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Baruch Teitelbaum

Address: 13 Zenta Rd.

City: Monroe State: NY Zip: 10950

Phone: 845-782- 4615 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Baruch Teitelbaum is involved with Kashrus for almost 20 years. He received semicha from Rabbi Yitzchok Weiss, Rabbi Moshe Frind & Rabbi Aaron. In addition, he is trained by Rabbi Nuchem Teitelbaum & is part of the Satmar community. Teitelbaum.

3. The certifying individual or organization visits this establishment Rabbi Baruch Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Raleigh Hotel Operations LLC

Address: 680 Heiden Road

City: S. Fallsburg State: New York Zip: 12799

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Raskin's Fish Market Inc.

Address: 320 Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey State: NY Zip: 10952

Phone: 845-425-7516 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav, Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Ravmen Style LLC

Address: 1119 Quentin Road

City: Brooklyn State: New York Zip: 11229

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Red Food Corp.

Address: 186-15 Union Turnpike

City: Flushing State: New York Zip: 11366

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Refresh Fruits & Deli

Address: 5510 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Rego Pita 2 Inc.

Address: 100-18 Queens Blvd

City: Forest Hills State: New York Zip: 0

Phone: 11375 Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rego Pita Inc.

Address: 97-12 Queens Blvd

City: Rego Park State: New York Zip: 0

Phone: 11364 Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Rella Cafe 400 LLC

Address: 400 Rella Blvd

City: Suffern State: New York Zip: 0

Phone: 10901 Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Rendezvous Cafe Inc.

Address: 2925 Avenue P

City: Brooklyn State: New York Zip: 0

Phone: 11229 Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Retro Grill Inc.

Address: 2556 Coney Island Avenue

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: RF Food Inc.

Address: 131 Acres Road Unit 111

City: Monroe State: New York Zip: 10950

Phone: blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: RGS Associates

Address: 3540 Johnson Avenue

City: Bronx State: New York Zip: 10463

Phone: blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harobbonim of Riverdale

Address: Riverdale Jewish Center - 3700 Independence Avenue

City: Bronx State: NY Zip: 10463

Phone: 718 -548 -1850 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: RGS Associates

Address: 3532 B Johnson Avenue

City: Bronx State: New York Zip: 10463

Phone: blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harobbonim of Riverdale

Address: Riverdale Jewish Center - 3700 Independence Avenue

City: Bronx State: NY Zip: 10463

Phone: 718 -548 -1850 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: E & B Upper Eastside Creamery LLC

Address: 1564A 1st Avenue

City: New York State: New York Zip: 10028

Phone: 917-837-6388 Email: emackandbolios181@gmail.com

2. Name of Individual or Organization Certifying Food as Kosher:KVH Kosher

Address: 26 Lincoln St

City: Boston State: MA Zip:2135

Phone: 617-426-2139 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kosher certification arm of the Rabbinical Council of New England

3. The certifying individual or organization visits this establishment KVH Kosher:

OR

1\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_Blank.

Describe soaking and salting process: Blank

5. Is Kosher food sold or served Exclusively?No

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? No
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?No
- c. Are utensils and equipment clearly identified as kosher or nonkosher? No
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? No

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Riesterer's Bakeries Corp.

Address: 282 Hempstead Avenue

City: W. Hempstead State: New York Zip: 11552

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Rinaco LLC

Address: 1217 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Rise Wellness LLC

Address: 455 Route 306

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Riverdale Donuts Inc.

Address: 508 W. 259 Street

City: Bronx State: New York Zip: 10471

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harobbonim of Riverdale

Address: Riverdale Jewish Center - 3700 Independence Avenue

City: Bronx State: NY Zip: 10463

Phone: 718 -548 -1850 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Rivkah Traube

Address: 38 Stanton Corner Rd.

City: Swan Lake State: New York Zip: 12783

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self -Certifying - Chaim Tyberg

Address: 1943 50th Street

City: Brooklyn State: NY Zip: 11219

Phone: 845-292-6851 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Chaim is part of the Gerrer Kehilah & learned in Bobover Yeshiva.

3. The certifying individual or organization visits this establishment Self -Certifying - Chaim Tyberg:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Robbo Corp.

Address: 40 Middleneck

City: Great Neck State: New York Zip: 11021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Rockland Kosher Inc.

Address: 27 Orchard Street

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi B. Polatsek

Address: 203 Hewes Street.

City: Brooklyn State: NY Zip: 11211

Phone: 718-384-9294 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Our Organization gives hechsharim in many places, including NPGS in Lakewood NJ. We are affiliated with the OU, Star K, CRC, Nirbater & VK. Our masgiachim are constantly monitored & being trained for all the halchos of kashrus.

3. The certifying individual or organization visits this establishment Rabbi B. Polatsek:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Rojita Management LLC

Address: 774 Amsterdam Avenue

City: New York State: New York Zip: 10025

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Mehadrin Karshrus

Address: 276 Riverside Drive

City: New York State: NY Zip: 10025

Phone: 212-866-3442 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Mehadrin Kashrus is a community based kosher supervision agency, directed by Rabbi Avrohom Marmorstein, rabbi of Kehilas Minchas Chinuch of the Westside in Manhattan. All establishments serving meat must have a mashigiach temidi on premises. Rabbi Marmorstein is a graduate of Yeshiva of Gatehead & Beth Medrash Govoha in Lakewood N.J.

3. The certifying individual or organization visits this establishment Mehadrin Karshrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Rokim Food Inc.

Address: 4101 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Shlomie Weber

Address: 4101 16th Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-436-7217 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Shlomie learned in Belz & is part of their community. He asks his shalos to the dayan of Belz.

3. The certifying individual or organization visits this establishment Self Certification - Shlomie Weber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Roman Aleksis & Glen Aleksis

Address: 1344 Peninsula Blvd

City: Hewlett State: New York Zip: 11557

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Rosenfeld Fish Market Corp.

Address: 347 Willoughby Avenue

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Roslyn Kosher Inc.

Address: 1044 Willis Ave

City: Albertson State: New York Zip: 11507

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Royal Barbecue Inc.

Address: 106 Route 59

City: Monsey      State: New York      Zip: 10952

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Cong, Machon L'Kashrus

Address: 29 Westside Ave

City: Spring Valley      State: NY      Zip: 10977

Phone: 845-354-6632      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi M. Unger has been involved with Kashrus for over twenty five years. He certifies Ungers Fish, Dr, Praeger's Fish & Fresh & Healthy.

3. The certifying individual or organization visits this establishment Cong, Machon L'Kashrus:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rubens Glatt Mart Inc.

Address: 100-17 Queens Blvd

City: Forest Hills State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Rubin's Grocery Inc.

Address: 4410 15th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Yehudah P. Rubin

Address: 1738 44th Street

City: Brooklyn State: NY Zip: 11204

Phone: 917- 468 - 8439 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yehudah P. Rubin is part of the the Bobov community. He asks his shalos to the Bobov Dayen.

3. The certifying individual or organization visits this establishment Self Certification - Yehudah P. Rubin:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Rugelech

Address: 80 West Street

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn      State: NY      Zip: 11249

Phone: 718-384-6765      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Rugelech

Address: 421 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Rugelech

Address: 4437 Route 42

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: S&D Restaurant Inc.

Address: 455 Route 306

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Sage Health Food Market

Address: 769 Bedford Avenue

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Salad Bar Inc.

Address: 5516 New Utrecht Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Salute Maria Inc.

Address: 63-61 108 St.

City: Forest Hills State: New York Zip: 11375

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Sam Ryba

Address: 42 Stanton Corner Road

City: Swan Lake      State: New York      Zip: 12783

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn      State: NY      Zip: 11204

Phone: 347-254-4620      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Sanders Bakery of Monsey

Address: 106 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Sandwich Bar Inc.

Address: 71-32 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Satmar Meat Div. of Flabush

Address: 1211 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Leibish Teitelbaum

Address: 141 Ross Ave.

City: Brooklyn State: NY Zip: 11211

Phone: 718-302-6720 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Satmar Meats

Address: 68 Forest Road

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of Cong. Yetev Lev D'Satmar

Address: 80 Lee Ave

City: Brooklyn State: NY Zip: 11211

Phone: 718-338-1130 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Satmar Dayen, many years of experience in Kashrus.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Satmar Meats

Address: 80 Lee Ave

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of Cong. Yetev Lev D'Satmar

Address: 80 Lee Ave

City: Brooklyn State: NY Zip: 11211

Phone: 718-338-1130 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Satmar Dayen, many years of experience in Kashrus.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Satmar Meats

Address: 239 Lee Ave

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of Cong. Yetev Lev D'Satmar

Address: 80 Lee Ave

City: Brooklyn State: NY Zip: 11211

Phone: 718-338-1130 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Satmar Dayen, many years of experience in Kashrus.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Satmar Meats

Address: 823 Bedford Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of Cong. Yetev Lev D'Satmar

Address: 80 Lee Ave

City: Brooklyn State: NY Zip: 11211

Phone: 718-338-1130 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Satmar Dayen, many years of experience in Kashrus.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Satmar Meats

Address: 4525 16th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of Cong. Yetev Lev D'Satmar

Address: 80 Lee Ave

City: Brooklyn State: NY Zip: 11211

Phone: 718-338-1130 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Satmar Dayen, many years of experience in Kashrus.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Satmar Meats

Address: 5023-25 New Utrecht Ave

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of Cong. Yetev Lev D'Satmar

Address: 80 Lee Ave

City: Brooklyn State: NY Zip: 11211

Phone: 718-338-1130 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Satmar Dayen, many years of experience in Kashrus.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Satmar Meats  
Address: 5239 Main Street  
City: S. Fallsburg      State: New York      Zip: 11279  
Phone: Blank      Email: Blank
  
2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of Cong. Yetev Lev D'Satmar  
Address: 80 Lee Ave  
City: Brooklyn      State: NY      Zip: 11211  
Phone: 718-338-1130      Email: Blank  
  
Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.  
  
Satmar Dayen, many years of experience in Kashrus.
  
3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:  
OR  
1\_time(s)      per Daily \_\_\_\_
  
4. All meat sold or served by this establishment \_is soaked and salted.  
Describe soaking and salting process: By supplier
  
5. Is Kosher food sold or served Exclusively? Yes  
Establishment selling and serving both kosher and nonkosher food must complete the following:
  - a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
  - b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
  - c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
  - d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Satmar Meats Division of BP Inc.

Address: 4501 14th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Leibish Teitelbaum

Address: 141 Ross Ave.

City: Brooklyn State: NY Zip: 11211

Phone: 718-302-6720 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Satmar Meats  
Address: 3395 Route 55  
City: White Lake      State: New York      Zip: 12786  
Phone: Blank      Email: Blank
  
2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of Cong. Yetev Lev D'Satmar  
Address: 80 Lee Ave  
City: Brooklyn      State: NY      Zip: 11211  
Phone: 718-338-1130      Email: Blank  
  
Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.  
  
Satmar Dayen, many years of experience in Kashrus.
  
3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:  
OR  
1\_time(s)      per Daily \_\_\_\_
  
4. All meat sold or served by this establishment \_is soaked and salted.  
Describe soaking and salting process: By supplier
  
5. Is Kosher food sold or served Exclusively? Yes  
  
Establishment selling and serving both kosher and nonkosher food must complete the following:
  - a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
  - b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
  - c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
  - d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Saucey LTD

Address: 1063 Broadway

City: Woodmere State: New York Zip: 11598

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Sauly's LLC

Address: 239 Nassau Blvd

City: West Hempstead State: New York Zip: 11552

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: SBSP Corp.

Address: 1928 Coney Island

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Schnitzel Express Corp.

Address: 1410 Broadway

City: New York State: New York Zip: 10018

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-907-9535 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Schnitzel Express

Address: 120 W.39th Street

City: New York State: New York Zip: 10018

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-907-9535 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Schreiber Fruits & Vegetables

Address: 184 Lee Ave

City: New York State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Herman Schreiber

Address: 184 Lee Ave

City: Brooklyn State: NY Zip: 11211

Phone: 718-403-0344 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Herman Schreiber attended schools within the Satmar community & continues to maintain a close connection with the rebbe.

3. The certifying individual or organization visits this establishment Self Certification - Herman Schreiber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Schreiber's Home Style Bakery Inc.

Address: 4204 14th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Usher Eckstein

Address: 1435 51 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-854-3030 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Schwartz Appetizing/ Yom Tov Inc.

Address: 4824 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Schwartz Bros Fish Market Inc.

Address: 122 Franklin Avenue

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Schwartz Delight Inc.

Address: 520 Park Avenue

City: Brooklyn State: New York Zip: 11205

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Schwartz Delight Inc.

Address: 1371 Coney Island

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Schwartz of Avenue L Inc.

Address: 3008 Avenue L

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Seasons Scarsdale

Address: 1104 Wilmot Rd

City: Scarsdale State: New York Zip: 10583

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Semy Cafe LLC.

Address: 357 Central Ave

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Sesame - Boro Park Inc.

Address: 5024 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Sesame Holdings Inc.

Address: 1540 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Shabat Catering LLC

Address: 438 Nome Avenue

City: Staten Island      State: New York      Zip: 11230

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn      State: NY      Zip: 11239

Phone: 718-437-2000      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Vosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Shabbos Nunay Yamoh Corp

Address: 417 Kingston Avenue

City: Brooklyn State: New York Zip: 11225

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Shalev ZGS Inc.

Address: 116 - 14 Queens Blvd

City: Forest Hills      State: New York      Zip: 11375

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Badatz Mekor Haim - NY

Address: 84-31 117 Street

City: Richmond Hill      State: NY      Zip: 11418

Phone: 646-368-0412      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Eliyahu Ben - Chaim is the chief Sephardi rabbi. He is the Av Beit Din of Mekor Haim. Rabbi E. Ben-Chaim studied in Yeshivat Porat Yosef & recieved semicha from Rabbi Ezra Attia. Rabbi E. Ben-Chaim has been the spiritual leader of the Mashadi Persian Jewry since 1979. He has lectured in many Jewish schools & communities.

3. The certifying individual or organization visits this establishment Badatz Mekor Haim - NY:

OR

1\_time(s)    per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sham Sweets Inc.

Address: 7924 16th Avenue

City: Brooklyn State: New York Zip: 11214

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Shauly's Meal Mart/ Goldberger's Food Inc.

Address: 1973 60th Street

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Aaron Teitelbaum

Address: 1617 46th Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-851-1221 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Shell Kosher Inc.

Address: 83 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Shemtov Manor Inc.

Address: 5326 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Shimion's Kosher Pizza

Address: 71-24 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Shloimy & Moshe Inc.

Address: 3 Railroad

City: S. Fallsburg      State: New York      Zip: 12279

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Binyamin Gruber

Address: 122 Adar Ct.

City: Monsey      State: NY      Zip: 10952

Phone: 845-425-7516      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Shlomie's Bakery

Address: 5104 12 Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Shlomies Choklat Inc.

Address: 13 Greenfield Rd

City: Woodridge State: New York Zip: 12789

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Shlomies Inc.

Address: 19 Prag Blvd

City: Monroe State: New York Zip: 10950

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Shma Camp

Address: 169 Laymon Road

City: Swan Lake      State: New York      Zip: 12783

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Binyomin Krausz

Address: 640 Alonzo Road

City: Farrockaway      State: NY      Zip: 11691

Phone: 516-960-6482      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Binyomin Krausz received semicha from Mesifita Tiferes Jerusalem of Staten Island - Rabbi Moshe Feinstein. In addition, he took a kashrus training course from Ner Lelef in Jerusalem, Israel in 2014.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Binyomin Krausz:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Shomer Shabes Supermarket Inc.

Address: 5316 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Sip Solutions USA Inc.

Address: 16 Middleneck RD

City: Great Neck State: New York Zip: 11021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: SK2 Go Inc.

Address: 992 East 15th Street

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Sklyanoy Bakery Inc.

Address: 1321 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Skopps Supermarket Inc.

Address: 404 Laurel Ave

City: Fallsburg State: New York Zip: 12733

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Slice N Spice Inc.

Address: 306 Saddle River Road

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Slices of Willy

Address: 314 Marcy Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: SM Fish Corp

Address: 50-01 Rockaway Beach Blvd

City: Far Rockaway State: New York Zip: 11691

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth ) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Smile N Delight Inc.

Address: 66-18 99th Street

City: Rego Park State: New York Zip: 11374

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Solomon Liberman

Address: 4801 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Solomon Liberman

Address: 4801 16th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 718-851-8696 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Solomon Liberman learned in chasidishe community of Boro Park.

3. The certifying individual or organization visits this establishment Solomon Liberman:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: South Side Food Plaza

Address: 428 Bedford Avenue

City: Brooklyn State: New York Zip: 11249

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self -Certifying - Avrohom Rosenbaum

Address: 428 Bedford Avenue

City: Brooklyn State: NY Zip: 11249

Phone: 718-599-5505 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Aaron Rosenbaum learned the laws of Kosher & discusses issues of kashruth with the Satmar Dayan.

3. The certifying individual or organization visits this establishment Self -Certifying - Avrohom Rosenbaum:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Soy Sauce LLC

Address: 68-22 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Spilman Fish Store Inc.

Address: 145 Division Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Spitzes Bakery Inc.

Address: 657 Bedford Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certifying - David Czigler

Address: 123 Park Lane

City: Monsey State: NY Zip: 10952

Phone: 718-875-1267 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

David received his ordination from Rabbi Meyer Weissmandel & is part of the Nitra community in Monsey NY.

3. The certifying individual or organization visits this establishment Self Certifying - David Czigler:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Spoons

Address: 2923 Avenue J

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Spoons of 13th Ave Inc.

Address: 5001 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Amrom Roth - Beis Din of Karlsburg

Address: 1227 50th Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-438-6418 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi A. Roth has been involved with kashrus for the last twenty years. Rabbi Roth worked in the institute of Kadasia in London & at the Eidah Hachreidis in Israel.

3. The certifying individual or organization visits this establishment Rabbi Amrom Roth - Beis Din of Karlsburg:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Sprinkles Inc.

Address: 5508 18th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Sprinkles Kosher Pizza & Ice Cream

Address: 5672 Route 42

City: Fallsburg State: New York Zip: 12733

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Sprinkles Retail Shop Inc.

Address: 194 Wallabout

City: Brooklyn State: New York Zip: 11206

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Sprinkles Retail Shop Inc.

Address: 5210 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: SSNS Express LLC

Address: 1104 Wilmot Rd.

City: Scarsdale State: New York Zip: 10583

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Steak & Sizzle LLC

Address: 4011 13th Avenue

City: Brooklyn State: New York Zip: 11206

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Stern 58 Corp.

Address: 5804 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Sternbach Holding, LLC

Address: 45 East 34th Street

City: New York State: New York Zip: 10016

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-907-9535 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Sterns BP Corp.

Address: 1214 49th Street Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Stix Kosher Restaurant

Address: 101-15 Queens Blvd

City: Forest Hills State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Stop Wok & Roll Inc.

Address: 119 Cedarhurst Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Strauss Foods Inc.

Address: 488 Hempstead Avenue

City: West Hempstead State: New York Zip: 11552

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Subo NY LLC

Address: 230 West Route 59

City: Spring Valley State: New York Zip: 10977

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Sunny LLC

Address: 4302 Ft. Hamilton

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Sunrise Cafe & Dairy Restaurant Inc.

Address: 190-21 Union Turnpike

City: Fresh Meadows State: New York Zip: 11366

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Sunrise International LLC

Address: 3717 Riverdale Avenue

City: Bronx State: New York Zip: 10463

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harobbonim of Riverdale

Address: Riverdale Jewish Center - 3700 Independence Avenue

City: Bronx State: NY Zip: 10463

Phone: 718 -548 -1850 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Super Bagel Inc.

Address: 4704 13th Street

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shloma Gruber

Address: 1246 46th Street

City: Brooklyn State: NY Zip: 11219

Phone: 917-359-6848 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Shloma Gruber has done work for the following kashrus agencies. Tartikov, OU & Rabbi Binyamin Gruber. He studied under Rabbi Yidel Gruber & Rabbi Hillel Weinberger.

3. The certifying individual or organization visits this establishment Rabbi Shloma Gruber:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Super K Fish Corp.

Address: 3914 14th Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Fusion LLC

Address: 613 Middle Neck

City: Great Neck State: New York Zip: 11023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Fussion Express Inc.

Address: 71-32a Main St.

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Fussion LLC

Address: 105-43 64th RD

City: Forest Hills State: New York Zip: 11375

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Sushi K Express LLC

Address: 4120 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Meshuga Inc.

Address: 5115 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Sushi Metsuyan on Main Street LLC

Address: 72-08 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Spot II LLC

Address: 426 Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Ta'eem Corp.

Address: 1307 Ave J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Tokyo Inc.

Address: 627 Kings HWY

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Tokyo - Queens

Address: 67-25 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Tokyo CL Inc.

Address: 1360 Coney Island Avenue

City: Brooklyn State: New York Zip: 11223

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Tokyo Lawrence LLC

Address: 337 Central Ave

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: SVA Rotzohn Inc. Camp Shalva

Address: 101 Tunnel Hill Rd

City: South Fallsburg State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Mendel Goldberg

Address: 101 Tunnel Hill Rd

City: South Fallsburg State: NY Zip: 12701

Phone: 347-219-8174 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Mendel Goldberg purchases all meat from Springfield or KJ poultry from Kiryas Yoel. All products in the kitchen have certifications from hamish hashkochos such as Hisachdus or Weissmandel . There are various rabbi's on staff that visit the kitchen daily to confirm Rabbi M. Goldberg is maintaining the highest standard of kosher.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Mendel Goldberg:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Sweet-nes Enterprise Inc.

Address: 5414 New Utrecht Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-907-9535 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Sweet Expressions of Brooklyn, NY LLC

Address: 310 Kingston Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: SYT Food LLC

Address: 43 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele HersHKowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Tag Forty Inc

Address: 4102 18th Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Tahjer Foods Corp.

Address: 4320 Palisade Center Drive

City: West Nyack      State: New York      Zip: 10944

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York      State: NY      Zip: 10004

Phone: 212-563-4000      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tam Eden Bakery Inc

Address: 31B Jefferson Avenue

City: Spring Valley      State: New York      Zip: 10977

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Wagshal - NSK

Address: 8 Truman Avenue

City: Spring Valley      State: NY      Zip: 10977

Phone: 845-354-5120      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square). Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Wagshal - NSK:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Tashbar Toras Chaim

Address: 305 Revonah Hill Rd

City: Liberty State: New York Zip: 12754

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certifying - Rabbi Alexander Dembitzer

Address: 305 Revonah Hill Rd

City: Liberty State: NY Zip: 12754

Phone: 845-292-5790 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Alexander Dembitzer has semicha & is well educated in the laws of Kosher.

3. The certifying individual or organization visits this establishment Self Certifying - Rabbi Alexander Dembitzer:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Taste of Israel Inc.

Address: 1322 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Tauber Yecheil

Address: 149 Lee Ave

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Tauber's Fish Market Inc.

Address: 3915 13th Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tauber's Fish

Address: 149 Lee Ave

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Tel Aviv Kebab House LLC

Address: 75-45 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: That Sushi Spot LLC

Address: 3004 Avenue L

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: That Sushi Spot LLC

Address: 2462 Nostrand Avenue

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The Aventura Buffet LLC

Address: 253 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Bakery

Address: 1014 Willis Avenue

City: Albeaton State: New York Zip: 11507

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Bakery

Address: 327 S. Oyster Bay Road

City: Plainview State: New York Zip: 11803

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: The Canteen 1 LLC

Address: 2436 Nostrand Avenue

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The Coffee Bar Of Five Towns Inc.

Address: 345 Central Ave

City: Lawrence State: New York Zip: 11559

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Coffee Bean & Tea Leaf

Address: 343 Gold Street

City: Brooklyn State: New York Zip: 11201

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Star K

Address: 122 Slade Avenue

City: Baltimore State: MD Zip: 21208

Phone: 410-484-4110 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Star K is an internationally recognized kosher certification for many decades. Mashigichim are trained in the Star K policies. The rabbinic field representatives are ordained according to Orthodox practices.

3. The certifying individual or organization visits this establishment Star K:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The Hot Spot BBQ

Address: 179-08 Union Turnpike

City: Fresh Meadows State: New York Zip: 11366

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 10 Columbus Circle

City: New York State: New York Zip: 10019

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 10 East 53rd Street

City: New York State: New York Zip: 10022

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: The Juice Press LLC

Address: 70 East 1st Street

City: New York State: New York Zip: 10003

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 73 W. 82nd Street

City: New York State: New York Zip: 10024

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 87 East 42nd Street

City: New York State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 117 Front Street

City: New York State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 122 Greenwich Avenue

City: New York State: New York Zip: 10011

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 144 N. 8th Street

City: New York State: New York Zip: 11249

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 151 W.34th Street - 8th Fl.

City: New York State: New York Zip: 10001

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: The Juice Press LLC

Address: 156 Prince Street

City: New York State: New York Zip: 10012

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 225 Liberty Street

City: New York State: New York Zip: 10281

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 239 Columbus Ave

City: New York State: New York Zip: 10023

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 250 East 54th Street

City: New York State: New York Zip: 10022

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 344 Amsterdam Ave

City: New York State: New York Zip: 10024

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: The Juice Press LLC

Address: 350 Amsterdam Ave

City: New York State: New York Zip: 10024

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 360 Greenwich Ave

City: Greenwich State: Connecticut Zip: 6830

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 375 Hudson Street

City: New York State: New York Zip: 10014

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: The Juice Press LLC

Address: 420 Park Avenue South

City: New York State: New York Zip: 10016

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: The Juice Press LLC

Address: 421 Hudson Street

City: New York State: New York Zip: 10016

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 630 9th Ave

City: New York State: New York Zip: 10036

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 1050 3rd Avenue

City: New York State: New York Zip: 10065

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: The Juice Press LLC

Address: 1296 Madison Ave

City: New York State: New York Zip: 10128

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: The Juice Press LLC

Address: 1 Park Avenue

City: New York State: New York Zip: 10016

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 1 W.22nd Street

City: New York State: New York Zip: 10010

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 201 E. 10th Street

City: New York State: New York Zip: 10003

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 31-00 47th Ave

City: Long Island State: New York Zip: 11101

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: The Juice Press LLC

Address: 54 Murray Street

City: New York State: New York Zip: 11107

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 65 W. 55th Street

City: New York State: New York Zip: 11107

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 83 Murray Street

City: New York State: New York Zip: 11107

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 100 10th Avenue

City: New York State: New York Zip: 10011

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 105 Rivington Street

City: New York State: New York Zip: 10002

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 124 Montagne Street

City: New York State: New York Zip: 11201

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 129 W41 Street

City: New York State: New York Zip: 10036

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 203 E. 85 Street

City: New York State: New York Zip: 10028

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 205 E. 92 Street

City: New York State: New York Zip: 10028

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11218

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 207 7th Ave

City: New York State: New York Zip: 10028

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11215

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: The Juice Press LLC

Address: 830 3rd Ave

City: New York State: New York Zip: 10022

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11215

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 1429 2nd Avenue

City: New York State: New York Zip: 10022

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11215

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 1474 3rd Ave

City: New York State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11215

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 1633 Broadway

City: New York State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11215

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

Address: 250 Mott Street

City: New York State: New York Zip: 10012

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11215

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: The Kosher Chef Inc.

Address: 5007 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Leibish Koenig

Address: 5215 20th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 646-379-1330 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Leibish Koenig has been working in the field of kashrus for the last 30 years. He received semicha from Rabbi Moshe Feinstein. In addition, he is the Rav of Congregation of Koibersdorf

3. The certifying individual or organization visits this establishment Rabbi Leibish Koenig:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: The Kosher Food Depot Inc.

Address: 1279 42nd Street

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Usher Eckstein

Address: 1435 51 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-854-3030 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Kosher Garden Inc.

Address: 1507 Coney Island Avenue

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Kosher Garden Market Place

Address: 194 Wallabout

City: Brooklyn State: New York Zip: 11206

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The New HK Inc.

Address: 1613 2nd Ave

City: New York State: New York Zip: 10028

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11215

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The NY Flame LLC

Address: 278 E. Broadway

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The Palace on Nostrand LLC

Address: 2603 Nostrand Avenue

City: Brooklyn State: New York Zip: 11210

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: The Peklach 4 You Inc.

Address: 17 Main Street

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: The Pickle Guys Inc.

Address: 357 Grand Street

City: New York State: New York Zip: 10002

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmuel Fishelis

Address: 500 Grand Street

City: New York State: NY Zip: 10002

Phone: 212-228-2429 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Shmuel Fishelis learned in Beis Medrash L' Torah V Horah. He received semicha from Rabbi Moshe Feinstein zt"l. He has been involved in kashrus for over 35 years & was the kashrus supervisor at Camp Dora Golding for 5 years.

3. The certifying individual or organization visits this establishment Rabbi Shmuel Fishelis:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: The Pom People Inc.

Address: 140 Washington Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Sauce LTD

Address: 1063 Broadway

City: Woodmere State: New York Zip: 11598

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: The Shabbos Depot

Address: 321 E. Broadway

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Tifaret Discount Inc.

Address: 100 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Baruch Ausch

Address: 16 Anthony Drive

City: Spring Valley State: NY Zip: 10977

Phone: 845-821-3907 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Baruch Ausch learned in YKY Pupa & is part of the Pupa community. He is well versed in the laws of Kosher.

3. The certifying individual or organization visits this establishment Self Certification - Baruch Ausch:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Tiki Inc.

Address: 641 East Park Avenue

City: Long Beach State: New York Zip: 11561

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Tikvah AA Corp.

Address: 105-45 64 RD

City: Forest Hills State: New York Zip: 11375

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Tikvah Bazar Corp.

Address: 71-28 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Eliyahu Ben Haim - Beit Din Mekor Haim

Address: 84-31 117th Street

City: Richmond Hill State: NY Zip: 11418

Phone: 347-415-5681 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi E. Ben Haim is a sephardi rabbi & the Av Beit Din of Mekor Haim in Queens, NY. He was born in Israel & Studied in Yeshivat Porat Yosef . He was ordained by Rabbi Ezra Attia & very close to Rabbi Ovadia Yosef. He was a Rosh Hayeshiva in Beth Harashal & taught at Lifshitz Seminary as well as YU in NY. He is well versed in the laws of kosher supervision.

3. The certifying individual or organization visits this establishment Rabbi Eliyahu Ben Haim - Beit Din Mekor Haim:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: TKN Foods LLC

Address: 5677 Riverdale Ave

City: Bronx State: New York Zip: 10471

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harobbonim of Riverdale

Address: Riverdale Jewish Center - 3700 Independence Avenue

City: Bronx State: NY Zip: 10463

Phone: 718 -548 -1850 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner  
Kosher Registration Form for Establishments

1. Name of Establishment: Toast Well Done LLC

Address: 1379 Coney Island

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Toddy's Appetizers LTD

Address: 436 Central Ave

City: Cedarhurst State: New York Zip: 11516

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn State: NY Zip: 11516

Phone: 516-569-4536 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Tov Li Shawarma Inc.

Address: 6447 108th Street

City: Forest Hills State: New York Zip: 11375

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Tov Meod Inc.

Address: 1419 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Tov Taam Inc.

Address: 240 East 81st. Street

City: New York State: New York Zip: 10028

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11203

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Tradition Kosher Bakery

Address: 123 Lee Avenue

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Trastevere LLC

Address: 1391 Coney Island

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Troy Avenue Cafe LLC

Address: 399 Troy Avenue

City: Brooklyn State: New York Zip: 11213

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus Crown Height Inc.

Address: 388 Kingston Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-604-2500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov took over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Turnpike Burger Grill Inc.

Address: 147- 41 Union Turnpike

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Tuv Taam Fish

Address: 4801 New Utrecht Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: U & S Allon LLC

Address: 3714 Riverdale Avenue

City: Bronx State: New York Zip: 10471

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harobbonim of Riverdale

Address: Riverdale Jewish Center - 3700 Independence Avenue

City: Bronx State: NY Zip: 10463

Phone: 718 -548 -1850 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: U Bake Corp.

Address: 2419 Coney Island

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Uncle Abies Deli on First Inc. - 2nd Avenue Deli

Address: 1442 1st Avenue

City: New York State: New York Zip: 10021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Upscale Fish Inc.

Address: 126 Maple Avenue

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe State: NY Zip: 10950

Phone: 845-774-4040 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: V Life Inc.

Address: 348 7th Avenue

City: New York State: New York Zip: 10021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Veggies

Address: 5301 18th Avenue

City: New York State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Vstrecha NY Inc.

Address: 98-98 Queens Blvd

City: Rego Park State: New York Zip: 11374

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Weber's Real Kosher Meat LLC

Address: 5114 12th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Weingarten's Fish Market Inc.

Address: 179 Ross Street

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Wei's Dic Inc.

Address: 190-11 Union Turnpike

City: Fresh Meadows State: New York Zip: 11366

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Weisners FoodCenter Inc.

Address: 5918 18th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Vosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Weiss Kosher Bakery Inc.

Address: 5011 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11203

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: West 38 Kosher Deli Inc.

Address: 209 W.38th Street

City: New York State: New York Zip: 10018

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Paul Plotkin

Address: 7205 Royal Palm Blvd

City: Margate State: FL Zip: 33003

Phone: 954-970-4281 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi P. Plotkin received semicha from Jewish Theological Seminary of America. In 1990, he established a Rav Hamachshir program with the Rabbinical Assembly to teach Conservative Rabbis how to certify establishments for kashruth.

3. The certifying individual or organization visits this establishment Rabbi Paul Plotkin:

OR

6\_time(s) per yearly \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: West Kosher Bakery - Taam Eden

Address: 80 West Street

City: Spring Valley State: New York Zip: 10977

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Westly Foods LLC

Address: 481 Route 306

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fischele Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Westside MBV202 LLC

Address: 687 Amsterdam Avenue

City: New York State: New York Zip: 10025

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: National Kosher Supervision

Address: 270 West 84th Street

City: New York State: NY Zip: 10024

Phone: 917-405-7222 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He received semicha from Rabbi Forsheimer & Rabbi Shlomo Gissinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Wheatly Kosher Restaurant Corp.

Address: 140 Wheatly Plaza

City: Greenvale State: New York Zip: 11548

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Paul Plotkin

Address: 7205 Royal Palm Blvd

City: Margate State: FL Zip: 33003

Phone: 954-970-4281 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi P. Plotkin received semicha from Jewish Theological Seminary of America. In 1990, he established a Rav Hamachshir program with the Rabbinical Assembly to teach Conservative Rabbis how to certify establishments for kashruth.

3. The certifying individual or organization visits this establishment Rabbi Paul Plotkin:

OR

6\_time(s) per yearly \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Wild Ginger Vegetarian Kitchen NY Inc.

Address: 380 Broome Street

City: New York State: New York Zip: 10013

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Zev Schwarcz - International Kosher Council

Address: 648 E.4th Street

City: Brooklyn State: NY Zip: 11215

Phone: 718-635-1037 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Zev Schwarcz is a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty years of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

OR

4\_time(s) per Yearly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Williamsburg Famous Fish Market

Address: 326 Roebling Street

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Harry Ungar - Wilson Poultry Market

Address: 205 Wilson Street

City: Brooklyn State: New York Zip: 11211

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Wok Tov Inc.

Address: 594 Central Ave

City: Cedarhurst      State: New York      Zip: 11516

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn      State: NY      Zip: 11516

Phone: 516-569-4536      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Woodbourne Pizza

Address: 347 Broadway

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Babad

Address: 5207 19th Avenue

City: Brooklyn State: NY Zip: 11204

Phone: 347-254-4620 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Woodbourne Supermarket

Address: 8 Main Street

City: Woodbourne State: New York Zip: 12788

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Ashar Goldstein

Address: 18 Dinev Road #102

City: Monroe State: NY Zip: 10950

Phone: 347-581-5538 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Ashar Goldstein lives in Monroe. He learned in United Torah Academy. He is part of the Satmar community Cong. Yetev Lev. He asked all his shalos to Rabbi Getzel Berkowitz - the Satmar Dayan.

3. The certifying individual or organization visits this establishment Self Certification - Ashar Goldstein:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Woodbury Kosher Meats

Address: 428 S. Oyster Bay Road

City: Hicksville State: New York Zip: 11801

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Woodbury Village Kosher Restaurant

Address: 7971 Jericho Turnpike

City: Woodbury State: New York Zip: 11797

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Paul Plotkin

Address: 7205 Royal Palm Blvd

City: Margate State: FL Zip: 33003

Phone: 954-970-4281 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi P. Plotkin received semicha from Jewish Theological Seminary of America. In 1990, he established a Rav Hamachshir program with the Rabbinical Assembly to teach Conservative Rabbis how to certify establishments for kashruth.

3. The certifying individual or organization visits this establishment Rabbi Paul Plotkin:

OR

6\_time(s) per yearly \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Woodridge Kosher Pizza

Address: 14 Green Avenue

City: Woodridge State: New York Zip: 12789

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmiel Berger

Address: 16 Juliana Place

City: Brooklyn State: NY Zip: 11249

Phone: 718-782-4541 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim. Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: World of Chantilly

Address: 4302 Farragut Road

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11203

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Y&C Foods Inc.

Address: 18 Broadway

City: Woodridge State: New York Zip: 12789

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

Address: 163 Parkville Avenue

City: Brooklyn State: NY Zip: 11239

Phone: 718-437-2000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Y&S Fish Market Inc.

Address: 5008 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Usher Eckstein

Address: 1435 51 Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-854-3030 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Yanay Dips Inc.

Address: 178 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Yeshira Letzirim Inc.

Address: 184 Hasbrouck

City: Woodbourne      State: New York      Zip: 12788

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: KJ Kosher/ Vaad Hakashrus of Kiryas Joel

Address: 16 Garfield Rd. #102

City: Monroe      State: NY      Zip: 10950

Phone: 845-774-4040      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

OR

1\_time(s)      per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Yeshiva & Mesivta Wiznitz of USA

Address: 1 Katz Road

City: Fallsburg State: New York Zip: 12733

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Shmuel Stein

Address: 2 Katz Road

City: Fallsburg State: NY Zip: 12733

Phone: 347-628-3483 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi S. Stein learned in Yeshiva Chasan Sofer & Yeshiva Wiznitz in Bnei Berak.

3. The certifying individual or organization visits this establishment Rabbi Shmuel Stein:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Yeshiva B.J.Z Dushinsky

Address: 104 Waverley Avenue

City: Monticello State: New York Zip: 12701

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Ischa Lieberman

Address: 123 Union Avenue

City: Brooklyn State: NY Zip: 11206

Phone: 718-757-9691 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Ischa Lieberman received his training from UTA Satmar. He works as a supervisor for the Vaad Hakashrus of Satmar.

3. The certifying individual or organization visits this establishment Self Certification - Ischa Lieberman:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner  
Kosher Registration Form for Establishments

1. Name of Establishment: Mesivta Meor Hatorah

Address: 5556 Route 42

City: Fallsburg State: New York Zip: 12733

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Burich Godlewsky

Address: 1151 46th Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-438-1050 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Burich Godlewsky received semicha from Rabbi Rosenblum. Rabbi B. Godlewsky is well versed with the Gemerah & Halachaic topics pertaining to kashrus. In 2009 Rabbi B. Godlewsky was hired to maintain the kashrus standard for this Yeshiva.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Burich Godlewsky:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Yeshiva Nachlas Tzvi D' Krula

Address: 5404 Route 42

City: Fallsburg State: New York Zip: 12733

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certifying - Rabbi Hersh Bernstein

Address: 34 Walworth Street

City: Brooklyn State: NY Zip: 11205

Phone: 718-614-1482 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Hersh Bernstein has rabbinical degrees in all areas regarding kosher food. He associates with the Krula Chassidim in Williamsburg, NY. All shalos are referred to the Krula Rebbe.

3. The certifying individual or organization visits this establishment Self Certifying - Rabbi Hersh Bernstein:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Yeshiva Viznitz

Address: 168 Gibber Rd.

City: Kiamesha Lake State: New York Zip: 12751

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Self Certification - Rabbi Moshe Kessler

Address: 15 Maple Terrace

City: Monsey State: NY Zip: 10952

Phone: 845-521-9450 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Khal Torah Chaim was established 40 - 50 Yrs. ago by Viznitz. This organization services the Brooklyn & Monsey communities. They work closely with the Viznitz boys & girls schools, the Beth Din & certifies Kasruth within the Viznitz community. The leading Rabbis are Rabbi Abraham Nissan Neiman & Rabbi Moshe Kessler.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Moshe Kessler:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Yidel's Fresh Food Station

Address: 4921 12th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi N.E. Teitelbaum - Volove

Address: 5808 11 Avenue

City: Brooklyn State: NY Zip: 11219

Phone: 718-436-4685 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi N.E. Teitelbaum learned in Satmar, Sharei Yoisher under Rabbi Kopelman & Navardik. In addition, he has practiced kashrus under the guidance of his father - the Nirbater Rav for 10 years & has been in kashrus since 1975 continuously.

3. The certifying individual or organization visits this establishment Rabbi N.E. Teitelbaum - Volove:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: YJ Berkman Inc

Address: 1327 North Ave

City: New Rochelle State: New York Zip: 10804

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: YLA Food Corp.

Address: 1316 Avenue M

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yisroel Gornish

Address: 1421 Avenue O

City: Brooklyn State: NY Zip: 11230

Phone: 718-376-3755 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Yogurt Planet Inc.

Address: 71-26 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Yom Tov Inc.

Address: 4824 16th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Yoniski Caterers LLC

Address: 72-22 Main Street

City: Flushing State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: York Bagels Inc.

Address: 500 East 76th Street

City: New York State: New York Zip: 10021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: New York Kosher

Address: 297 S. Washington Ave

City: Bergenfeild State: NJ Zip: 7621

Phone: 917-852-2992 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Yaakov Neiman is the Kosher administrator for New York Kosher. He received semicha from Ner Yisroel in Baltimore, MD. Rabbi Y. Neiman has been in the kashrus field since 1985.

3. The certifying individual or organization visits this establishment New York Kosher:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Yossie's Fish Market Corp.

Address: 5324 13th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Tartikov Beth Din - Rabbi Shumel Teitelbaum

Address: 1452 55 Street

City: Brooklyn State: NY Zip: 11219

Phone: 718-972-2210 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed in monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Yossif Kosher Bakery II Inc.

Address: 64-17 108-St

City: Forest Hills State: New York Zip: 11367

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Yossi's 13 Corp.

Address: 3801 13th Avenue

City: Brooklyn State: New York Zip: 11218

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Yossi's 14 Corp.

Address: 4406 14th Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Yossi's 18 Corp.

Address: 5713 18th Avenue

City: Brooklyn State: New York Zip: 11204

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Yossi's 53 Corp.

Address: 5304 New Utrecht Avenue

City: Brooklyn State: New York Zip: 11219

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: YSH Avenue J Inc.

Address: 1319 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

Address: 1294 East 8th Street

City: Brooklyn State: NY Zip:11230

Phone: 718-951-3983 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Kehilah Kashrus was founded over 18 years ago by a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yummy Kosher Grill Inc.

Address: 1519 Avenue J

City: Brooklyn State: New York Zip: 11230

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

Address: 1206 Avenue J

City: Brooklyn State: NY Zip: 11230

Phone: 718-951-8585 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of Flatbush has been certifying Kosher establishments in this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kashrus spanning a many years. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

---

This form has been filed with the Department of Agriculture and Markets:





**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Yummy Pizza

Address: 54 Route 59

City: Monsey State: New York Zip: 10952

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Yechiel Steinmetz

Address: 51 Aishel Lane

City: Monsey State: NY Zip: 10952

Phone: 845-956-3193 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Rabbi Steinmetz studied in both Viznityeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishel Herszkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: YYSB LLC

Address: 598 Central Ave

City: Cedarhurst      State: New York      Zip: 11516

Phone: Blank      Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Hakashrus of the Five Towns

Address: 597 A Willow Ave

City: Brooklyn      State: NY      Zip: 11516

Phone: 516-569-4536      Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:  
OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: ZA Restaurant Management LLC

Address: 40 Broad Steet - 2 Fl.

City: New York State: New York Zip: 10004

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_is soaked and salted.

Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Zen Garden

Address: 1 Great Neck Road

City: Great Neck State: New York Zip: 11021

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Israel M. Steinberg

Address: 1823 53rd Street

City: Brooklyn State: NY Zip: 11204

Phone: 718-232-4275 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

OR

2\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Zucker Bakers

Address: 2845 Jerusalem Avenue

City: Wantach State: New York Zip: 11793

Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Vaad Harabanim of Queens

Address: 141-49 73rd Street

City: Flushing State: NY Zip: 11367

Phone: 718-520-9060 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

OR

1\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Wallabout Kosher Bakery DBA Taam Eden Bakery

Address: 251 Wallabout St

City: Brooklyn State: New York Zip: 11206

Phone: 718-475-1817 Email: wallaboutbakery@gmail.com

2. Name of Individual or Organization Certifying Food as Kosher: Rabbi Wagshal - NSK

Address: 8 Truman Avenue

City: Spring Valley State: NY Zip: 10977

Phone: 845-354-5120 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square). Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Wagshal - NSK:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: United Chocolate

Address: 4801 1st Ave

City: Brooklyn State: New York Zip: 11232

Phone: 718-788-8555 Email: abe@uschoc.com

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per Monthly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Sally Sherman Food

Address: 300 N. Mac Questein Parkway

City: Mt Vernon State: New York Zip: 10550

Phone: 914-664-6262 Email: aelam@sallysbermanfoods.com

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11203

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Lemonade Kosher Supermarket

Address: 261 North Main Street

City: Liberty State: New York Zip: 12754

Phone: 845-218-1244 Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher: Blank

Address: Blank

City: Blank State: Blank Zip: 0

Phone: Blank Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Blank

3. The certifying individual or organization visits this establishment Blank:

OR

0\_time(s) per Blank \_\_\_\_

4. All meat sold or served by this establishment \_Blank.

Describe soaking and salting process: Blank

5. Is Kosher food sold or served Exclusively? Blank

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? Blank
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? Blank
- Are utensils and equipment clearly identified as kosher or nonkosher? Blank
- Are Nonkosher products mixed with kosher products and then sold as kosher? Blank

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Crown Maple, LLC

Address: 47 McCourt Rd

City: Dover Plains State: New York Zip: 12522

Phone: 845-877-0640 Email: tamar@crownmaple.com

2. Name of Individual or Organization Certifying Food as Kosher: Earth Kosher

Address: 1750 30th Street #613

City: Boulder State: CO Zip: 80301

Phone: 888-312-3559 Email: rabbiyagod1@gmail.com

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

I have worked with EarthKosher for several years to ensure kosher certification of Crown Maple's products and have followed their guidelines. - Tamar Roman

3. The certifying individual or organization visits this establishment Earth Kosher:

OR

6\_time(s) per yearly \_\_\_\_

4. All meat sold or served by this establishment \_is not soaked and salted.

Describe soaking and salting process: we do not certify meats, checked "not soaked" to get past the question

5. Is Kosher food sold or served Exclusively? No

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? Blank
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? Blank
- c. Are utensils and equipment clearly identified as kosher or nonkosher? Blank
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? Blank

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: Franczoz Bakery

Address: 534 Grand Street

City: Brooklyn State: New York Zip: 11211

Phone: 718-387-4741 Email: office@franczozbakery.com

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

## Kosher Registration Form for Establishments

1. Name of Establishment: Yuntee Naturals

Address: 134 South 9th Street

City: Brooklyn State: New York Zip: 11211

Phone: 718-398-1000 Email: aryeeeyumteenuts.com

2. Name of Individual or Organization Certifying Food as Kosher: Central Rabbinical Congress

Address: 85 Division Ave

City: Brooklyn State: NY Zip: 11249

Phone: 718-384-6765 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

OR

1\_time(s) per weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gimme Coffee

Address: 3201 Krums Corners Rd

City: Ithaca State: New York Zip: 14850

Phone: 607-273-0111 Email: janet.levine@gimmecoffee.com

2. Name of Individual or Organization Certifying Food as Kosher: Gimme Coffee

Address: 3201 Krums Corners Rd

City: Ithaca State: NY Zip: 14850

Phone: 607-273-0111 Email: janet.levine@gimmecoffee.com

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Gimme Coffee:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



**KATHY HOCHUL**  
Governor

**RICHARD A. BALL**  
Commissioner

**Kosher Registration Form for Establishments**

1. Name of Establishment: SGFW Bakers

Address: 5700 Ave D

City: Brooklyn State: New York Zip: 11203

Phone: 718-388-4031 Email: 14tauber@beigels.net

2. Name of Individual or Organization Certifying Food as Kosher: OK Kosher Certification

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11203

Phone: 718- 756-7500 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

OR

2\_time(s) per Weekly \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Liberty Coca Cola LLC

Address: 111 Fairview Drive

City: Elmford State: New York Zip: 10523

Phone: 914-789-1201 Email: debralbabic@libertycoke.com

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York State: NY Zip: 10004

Phone: 212-563-4000 Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:



## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: Hanon Products Company Inc.

Address: 196 Miller Road

City: Hicksville State: New York

Zip: 11801

Phone: 516-938-1000 Ext 109

Email: mgroel@hanonproducts.com

2. Name of Individual or Organization Certifying Food as Kosher: Orthodox Union

Address: 11 Broadway

City: New York

State: NY

Zip: 10004

Phone: 212-563-4000

Email: Blank

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

OR

1\_time(s) per Daily \_\_\_\_

4. All meat sold or served by this establishment \_N/A.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods? N/A
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods? N/A
- Are utensils and equipment clearly identified as kosher or nonkosher? N/A
- Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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This form has been filed with the Department of Agriculture and Markets:





## Agriculture and Markets

KATHY HOCHUL  
Governor

RICHARD A. BALL  
Commissioner

### Kosher Registration Form for Establishments

1. Name of Establishment: ANDYS ITALIAN ICES, LLC

Address: 170 Verdi St

City: Farmingdale State: New York Zip: 11735

Phone: 516-972-7959 Email: andrew@andysitalianices.com

2. Name of Individual or Organization Certifying Food as Kosher: OK KOSHER

Address: 391 Troy Avenue

City: Brooklyn State: NY Zip: 11213

Phone: 718-907-9589 Email: rrgreenberg@ok.org

Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

OK Kosher Certification is one of the leading kosher agencies, well known and registered with the States.

3. The certifying individual or organization visits this establishment OK KOSHER:

OR

1\_time(s) per yearly \_\_\_\_

4. All meat sold or served by this establishment \_NA.

Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively? Yes

Establishment selling and serving both kosher and nonkosher food must complete the following:

- Are separate ovens and sinks used for kosher and nonkosher foods?
- Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?
- Are utensils and equipment clearly identified as kosher or nonkosher?
- Are Nonkosher products mixed with kosher products and then sold as kosher?

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This form has been filed with the Department of Agriculture and Markets: